

THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891



E

ACH YEAR at the Holiday Season we take this means of telling you how much we appreciate your patronage. And, of assuring you that we will always continue to maintain high standards of quality. Let us also wish you a most Prosperous New Year.

H. E. Allen

PRESIDENT

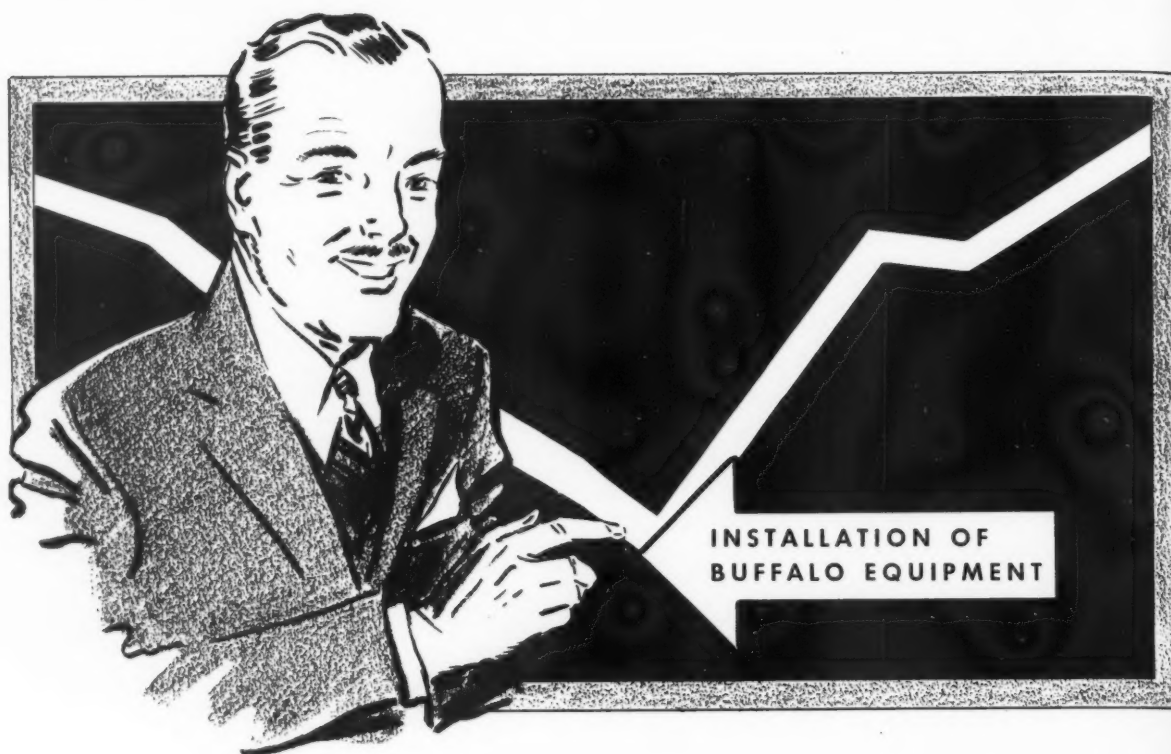


Fearn Laboratories, Inc.

Manufacturers of Fine Food Specialties

701-707 N. Western Ave.

Chicago, Ill.



THE "BUFFALO SALESMAN" can show you how to reduce operating costs . . . increase profits.✓

The "BUFFALO Salesman" is more than a salesman . . . **he's an efficiency expert!** He is equipped with a thorough knowledge of sausage room operations; his job is to show the sausage manufacturer how to reduce operating expense, and **how to make more money!**

Why not have him call and inspect your sausage machinery? The recommendations he would make would not obligate you in any way whatsoever.

"High-pressure" is not necessary when facts and figures can prove that BUFFALO machines will actually save you money . . . in many cases pay for themselves in less than a year.

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50 BROADWAY

BUFFALO, N. Y.

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EXPERT OPERATORS sometimes have almost uncanny ability to judge the consistency and quality of the lard, margarine, or vegetable shortenings they turn out. But no human can *always* be right.

The Votator makes uniform production a matter of only reasonable care, rather than of "genius". Once the controls are set, the Votator proceeds to turn out shortening that

is *uniformly aerated, uniformly creamy, uniformly smooth and palatable.*

We don't have to tell you the advantages of such uniformity. But we do think you should have the facts about how it can be secured, *at lower production cost*, through the use of the Votator. May we send them to you?

THE GIRDLER CORPORATION

Incorporated
Louisville, Kentucky

THE NATIONAL PROVISIONER

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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN

Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.



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With Our Very Best Wishes to
Our Friends and Patrons
for a
Happy and Prosperous New Year



“BOSS” - The Symbol for
Best Of Satisfactory Service

The Cincinnati Butchers' Supply Company

824 Exchange Ave., U. S. Yards,
Chicago, Ill.

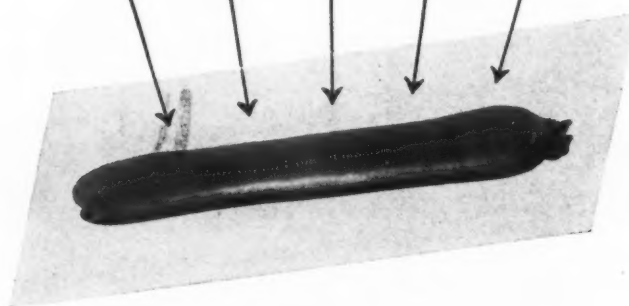
*Mfrs. "BOSS" Machines for Killing,
Sausage Making, Rendering*

Helen & Blade Sts., Elmwood Place, Cincinnati, Ohio

FACTORY
P. O. Box D
Elmwood Place Station
Cincinnati, Ohio



A Package That Sells Sausage...



IT'S AN ARMOUR NATURAL CASING!

● Boxes, cartons, transparent wrappers . . . none of these are as important as your fundamental sausage package — the casing you use!

Armour's Natural Casings are packages that sell because they look smooth and well filled, always. Because of their elasticity they cling to the meat so that it stays fresh looking. That's plenty important for selling housewives. If you want more of them to buy *your* brand, you'll be smart to use Armour's Natural Casings.

This Week's

THE NATIONAL
Provisioner

NEWS HIGHLIGHTS

CUDAHY PACKING CO. NET FOR 1940 OVER \$2 MILLION

CUDAHY PACKING CO. more than doubled its net earnings for the 1940 fiscal year compared with 1939 and improved its financial position considerably after revaluing its common stock and writing down assets early in the year. Net earnings for the fiscal year ended November 2, 1940 were \$2,116,223 compared with \$860,293 for 1939. Sales and operating revenues for the year totaled \$211,924,795 compared with \$202,264,626 for the 1939 year.



E. A. Cudahy, Jr.

Total current assets as of November 2 were \$27,785,651.93 compared with current liabilities of \$4,830,426.45. Of its current assets, \$3,296,191.48 was in cash, \$8,380,382.60 in receivables minus reserve and \$16,109,077.85 in inventories. The consolidated balance sheet showed there were no bank loans; notes payable amounted to \$282,500 and accounts payable included \$622,671.47 due to officers and employees.

In accordance with the authorization by the stockholders, the board of directors proceeded with a plan whereby the par value of the company's common stock was reduced from \$50 to \$30 per share. The records of the company were adjusted to reflect a cost valuation appraisal of substantially all its fixed assets by independent appraisers. Certain intangible assets were written off.

In the balance sheet the company's buildings, machinery and equipment were shown at cost—principally as determined by a cost appraisal as at October 30, 1939 by independent engineers—as \$39,780,352.53 less \$17,923,724.03 in reserves for depreciation, including accrued depreciation determined as at October 30, 1939 by independent engineers; this asset item, therefore, was \$21,856,628.50.

In view of the company's improved

financial position at the end of the fiscal year, the board of directors declared a dividend of \$3 per share on the 6 per cent cumulative preferred stock and \$3.50 per share on the 7 per cent cumulative preferred stock, both payable December 27. These payments are to apply on dividends in arrears, which on November 2 were \$21 per share on the 6 per cent preferred and \$24.50 on the 7 per cent preferred.

During the past year, according to E. A. Cudahy, jr., president of the firm, net additions to physical properties totaled \$685,000, the largest item of

(Continued on page 29.)

Downswing in Hog Production Means Smaller 1941 Kill

PACKERS will have fewer hogs to process during the late winter and spring and perhaps even during the summer and early fall of 1941.

A total 1940 pig crop of 76,976,000 head, or about 10 per cent smaller than in 1939, is indicated by the U. S. Agricultural Marketing Service estimates released this week which show the 1940 fall pig crop as 28,587,000 head, or 12.5 per cent under the fall crop last year. The 1940 spring pig crop was 9 per cent smaller than in 1939.

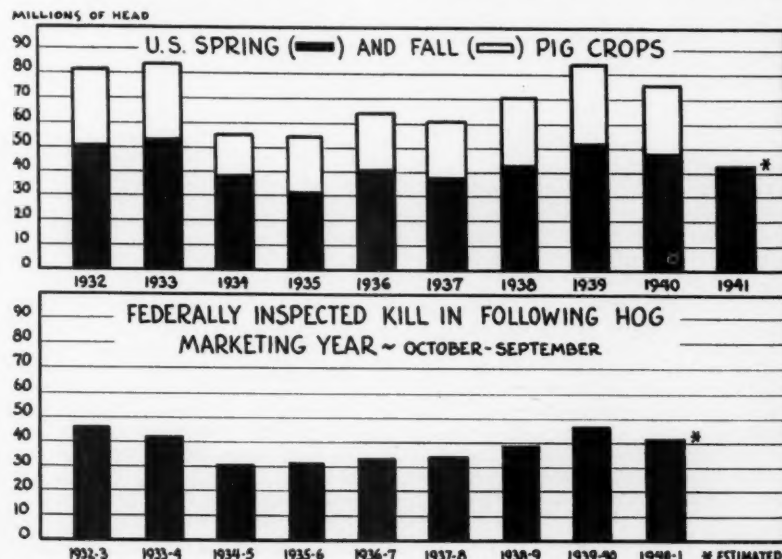
On the basis of the fall pig crop report, and the survey of breeders' intentions which indicates that 14 per cent fewer sows may farrow in the spring of 1941 compared with 1940, inspected hog kill during the 1940-41 hog marketing year (which began October 1) may be about 5 million head under the slaughter of 47,600,000 head in the 1939-40 marketing year.

While the combined pig crop for 1940 is smaller than in 1939, it is larger than in any other year since 1933. It is 8 per cent above the ten-year (1929-38) average and is about 1 per cent above the

PACKERS PAY DIVIDENDS

John Morrell & Co. has declared a dividend of 50c per share on the common stock, payable January 25 to all stockholders of record on December 31.

A regular dividend of \$1 and an extra dividend of \$6 a share have been declared on the common stock of the Albany Packing Co., payable December 23, bringing total dividends on common stock this year to \$10 a share. A quarterly dividend of \$1.75 a share has also been declared on the preferred stock, payable January 2. All regular preferred dividends, amounting to \$7 a share were declared this year.



ten-year (1925-34) pre-drought average.

The percentage decline in the fall pig crop in the Corn Belt states was smaller than in any other section and the Corn Belt also indicated in the survey of breeders' intentions that it intends to reduce 1941 spring farrowings by only 12 per cent compared with 15 to 20 per cent in other sections. Fall pig crop reductions in the East North Central states and West North Central states were 5 and 11 per cent respectively, while declines in other sections ranged from 14 to 24 per cent.

The number of sows that farrowed in the fall season declined about 13 per cent. This was slightly more than the 12 per cent decrease indicated by the June pig crop report. The number of pigs saved per litter this fall was a little larger than last fall—6.35 compared with 6.30—and was the largest for any fall on record.

The number of sows to farrow in the spring season of 1941, (December 1, 1940 to June 1, 1941) is indicated at 6,938,000. This number is 14 per cent smaller than the number of sows that farrowed in the spring of 1940, 20 per cent below the number in the spring of 1939, and about the same as in 1938. While much above the low production years of the drought period, the number of sows indicated to farrow for the spring is below any year up to 1934.

Smaller Spring Crop

If 1941 spring farrowings are as indicated, and there are about 6.2 pigs per litter, the spring pig crop would be about 43,015,000 head compared with 48,389,000 head during the spring of 1940 and 52,343,000 head in 1939.

The indicated decrease in the 1941 spring crop is based upon breeding intentions as reported about December 1, and the relationship between breeding intentions and subsequent farrowings in other years when the price of hogs was low and the hog-corn ratio was unfavorable for hog production. If hog prices should advance substantially during the next 40 days, and the hog-corn ratio become favorable, the actual decreases in the Corn Belt states may not be so large as indicated.

It is very possible that hog prices may advance and that producers may revise their breeding intentions. The 1940 spring pig crop is being marketed early and receipts may fall off soon.

CHAIN STORE SALES

Chain grocery store sales reached an all time high in November, according to a statement by the Bureau of Foreign and Domestic Commerce, U. S. Department of Commerce. November volume was about 7 per cent larger than a year earlier and 8 per cent greater than in November, 1929, while total dollar volume for the first 11 months of 1940 exceeded the total for the corresponding periods in both 1939 and 1929 by approximately 10 per cent.

Institute Schedules 35 Regional Meetings on Ad Drive and Other Important Subjects

THREE important series of regional meetings of the American Meat Institute will be held concurrently in all sections of the United States during January.

The Institute has scheduled topics of current interest and importance for each of the meetings. In order to cover most properly the subjects of each of the meetings, each meeting will be divided into two sections—1) a dinner meeting for executives to be followed later by, 2) a meeting for executives and salesmen.

The national advertising and sales campaign of the meat packing industry will be discussed in detail at each of the meetings. In addition, the program will cover other subjects of importance to meat packers which will be helpful in planning the coming year's operations and also aid them in tying in most effectively with the advertising program during the next few months.

One series of meetings, beginning January 6, in Dallas, will cover the Southwest, West, and Northwest, and some sections of the Midwest. The last of this series of meetings will be held in Des Moines on January 29.

The first of the second series of meetings will be held in Milwaukee, Wisconsin, on January 7, and the last in Memphis on January 23. Other important cities throughout the Midwest, South, and Southwest will be covered during this series.

The third series will be held in the eastern section of the United States. The first of this series of meetings will be held in Detroit, January 27, and the last in Pittsburgh on January 17.

The tentative schedule for each of the series of meetings is as follows:

Southwestern and Western Trip Homer Davison and Aled Davies

DATE	CITY	PLACE	TIME EXEC. MTG.	TIME JOINT MTG.
January 6	Dallas, Tex.	Adolphus hotel	6 p.m.	8 p.m.
January 7	Fort Worth, Tex.	Texas hotel	6:30 p.m.	8 p.m.
January 8	Houston, Tex.	Rice hotel	6:30 p.m.	8 p.m.
January 9	San Antonio, Tex.	Plaza hotel	6:30 p.m.	8 p.m.
January 13	Los Angeles, Cal.	Biltmore hotel	6:30 p.m.	8 p.m.
January 15	San Francisco, Cal.	Palace hotel	6:30 p.m.	8 p.m.
January 17	Portland, Ore.	Imperial hotel	6:30 p.m.	8 p.m.
January 20	Seattle, Wash.		5:45 p.m.	7 p.m.
January 21	Spokane, Wash.	Davenport hotel	6 p.m.	8 p.m.
January 23	Boise, Idaho	Owyhee hotel	6 p.m.	7 p.m.
January 24	Ogden, Utah			
January 27	Denver, Colo.	Cosmopolitan hotel	6 p.m.	8 p.m.
January 28	Kansas City, Mo.	Phillips hotel	6 p.m.	8 p.m.
January 29	Des Moines, Iowa	Kirkwood hotel	6:30 p.m.	8 p.m.

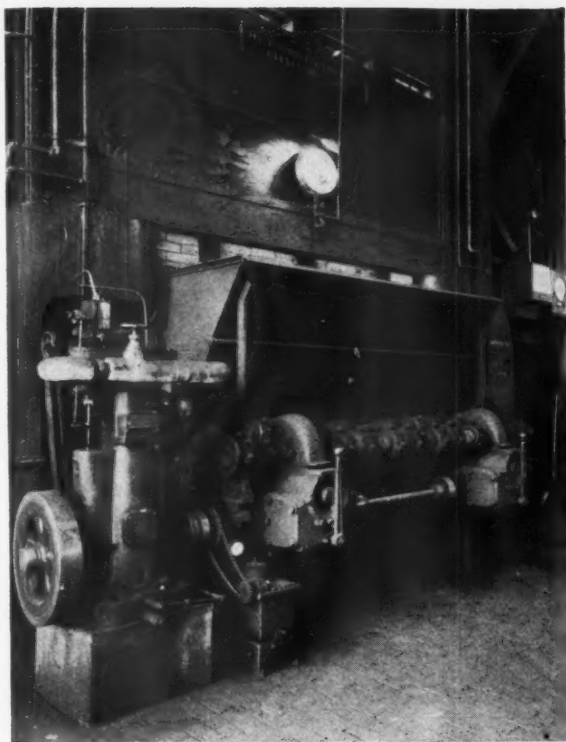
Midwestern and Southeastern Trip Norman Draper and John Moninger

January 7	Milwaukee, Wis.	Schroeder hotel	6:30 p.m.	8 p.m.
January 8	Minneapolis, Minn.	Dykeman hotel	6:30 p.m.	8 p.m.
January 9	Sioux City, Ia.	Warrior hotel	6:30 p.m.	8 p.m.
January 10	Omaha, Neb.	Hotel Paxton	6:30 p.m.	8 p.m.
January 13	St. Louis, Mo.	Mo. Athletic club	6:30 p.m.	8 p.m.
January 14	Indianapolis, Ind.	Lincoln hotel	6 p.m.	7:30 p.m.
January 15	Cincinnati, O.			
January 16	Louisville, Ky.	Kentucky hotel	6:30 p.m.	8 p.m.
January 17	Nashville, Tenn.	Noel hotel	6 p.m.	7:30 p.m.
January 20	Atlanta, Ga.	Piedmont hotel	6:30 p.m.	8 p.m.
January 21	Birmingham, Ala.			
January 22	New Orleans, La.			
January 23	Memphis, Tenn.	Chisca hotel	6:30 p.m.	8 p.m.

Eastern Trip

George M. Lewis or Wesley Hardenbergh

January 7	Detroit, Mich.			
January 8	Cleveland, O.	Mid-Day club	6:30 p.m.	8:00 p.m.
January 9	Rochester, N. Y.	Hotel Rochester	6:30 p.m.	8:00 p.m.
January 10	Boston, Mass.	Hotel Statler	6:30 p.m.	8:00 p.m.
January 13	Philadelphia, Pa.	Penn Athletic club	6:30 p.m.	8:00 p.m.
January 14	New York City	Hotel Pennsylvania		
			6:30 p.m.	8:00 p.m.
January 16	Baltimore, Md.	Emerson hotel	6:30 p.m.	8:00 p.m.
January 17	Pittsburgh, Pa.	Roosevelt hotel	6:30 p.m.	8:00 p.m.



Higher Coal Costs Can be Offset By Careful Purchasing

COAL SHOULD BE BOUGHT, HANDLED AND BURNED RIGHT

Correct type of coal must be selected for the stoker (left) if steam is to be produced with the greatest economy and efficiency. Steam costs are high in many meat plants because the coal purchaser does not appreciate the need for careful selection of coal for the equipment in use. Stoker shown here is operated by a steam engine. Exhaust steam from the engine is used for processing. The expense of unloading coal from

COAL costs under the Guffey Act increased 35c to 50c per ton on November 1. Each packer can determine easily just how much the higher price of coal adds to his yearly expense total. Some packers may assume the defeatist attitude that "nothing can be done about it," and accept this increase in fuel expense complacently. This would be an unfortunate and costly course.

Obviously, the individual packer can do little or nothing to influence coal prices. There are many packers and sausage manufacturers, however, who could do much to offset potentially higher steam costs by seeing to it that their boiler rooms are properly equipped and are being operated with minimum waste and loss. In particular, they can take steps necessary to assure that they are purchasing the coal which will produce their steam at the lowest cost.

Hundreds of Coals

Coal is a major expense item in the meat packing plant. Many packers probably fail to realize how much money is wasted when improper purchasing methods are used. Some coals cost more than others, but first cost is not the important consideration. The most economical coal is the one that will generate 1,000 lbs. of steam at the lowest total cost.

There are literally hundreds of coals on the market, varying greatly in heat content and other characteristics. Between the cheapest and the most expensive kinds there are an almost infinite number of grades; selecting the grade which is most suitable and economical under particular conditions is

cars into plant bins, and handling it from bins into the boiler room and onto the grates, may be as great as the cost of the coal at the mine. Cost of labor for moving coal and ashes in the plant (right) would pay for modern handling equipment in a short time.

by no means a simple undertaking.

The problem of selection is complicated considerably by factors influencing the cost. Of these, freight rates are important, as it frequently costs more to get coal to the plant than is paid for it at the mine. Cost of unloading is also a factor, as well as the percentage of ash in the coal as related to the cost of ash handling and disposal.

Cost of using coal under the boilers—considering slagging, clinkers, fire cleaning, waste through grates, moisture content, etc.—must also be taken into account. These and all other cost components must be checked before the expense of generating steam can be determined. It will be seen, therefore, that intelligent coal purchasing is not a simple operation.

In summing up the important points to consider in the selection of the fuel for the packinghouse, dependability of supply should be listed first. Location of mines, transportation facilities, condition of mining equipment and method of mining, reputation of the seller, storage facilities at the packing plant—all

these affect the problem. Whether to buy on the open market or to contract for the coal, the labor situation of the mine and possibilities of traffic delays in severe winter weather must all be considered.

If a meat plant is located in a community where it cannot call upon other industries or the railroad for emergency coal, it may be advisable to sacrifice something in first cost to be assured of a dependable supply at all times. Or, it may be wise to deal with several mines so that all the eggs are not in one basket. It is always advisable, however, to provide storage facilities at the plant for several weeks' supply to tide over periods during which deliveries may be impossible.

Next in importance to dependable supply is suitability from the operating standpoint. Purchasing agents sometimes buy bargain or distress coal. Such coal is frequently high in ash, has a low fusing ash or may not be suitable for use under the plant's boilers. Such coals, if they cause trouble in the power

(Continued on page 40.)



AN OLD saying goes: "The biggest problem about pay day is getting the money to meet the payroll." Another old saying might well be: "Handling the payroll in the most efficient and safest fashion is a problem in itself."

The following payroll handling suggestions are designed for safety and economy and have been tried out and proved in meat packing plants throughout the country. One or more of these suggestions may aid the packer reader in solving his payroll problems in his own plant.

The original data for payrolls can be assembled in the form of time tickets, mechanical records, or schedules of names and rates coupled with reports of absences or overtime. These data are generally summarized through payroll registers or summary sheets and the distribution of charges effected through the voucher register or through a special payroll journal or analysis sheet.

Payroll Records

Different forms of registers may well be used for different classes of employees to avoid the need for numerous columns under distribution. If a payroll journal is used, the final accounting distribution is effected through this book, with payroll being credited. Even if the special payroll journal is used, it is possible, and safest, to employ the modified voucher system with it by debiting payroll accrued and crediting vouchers payable for accounts approved for payment as of particular dates.

Salaries should be handled separately from ordinary wages in larger plants. This permits the disbursing department to use more simple methods in preparing salary payments due to the stable amount involved per person, the relatively fixed list of names, the fact that salaries are usually paid by check, and the fact that salaried employees are usually so well known that precautions as to identification are less needed than in the case of non-salaried workers.

Balance Against Check

The basic bookkeeping requirement is a record of names and amounts payable to each person. A permanent record which may be kept for reference from year to year, a card or sheet for each employee, and the record should show all changes in rate, the date of change, and the authorization for that change.

When payment is in the form of cash, a check for the amount required should be drawn from the bank account and charged to the staff employee acting as paymaster. He cashes the check, makes up the envelopes and delivers them to the employees, taking his or her receipt from each and in turn balancing the receipts against the check so drawn.

Pay envelopes should be of good paper stock and space should be provided for the worker's number, name, amount of pay, social security deductions and other deductions, and the net amount in the envelope. Provision should also be made for receipts. The

Handling the Payroll Efficiently and Safely

By ERNEST W. FAIR



old practice of having the employee sign a payroll sheet on the line showing his name and the amount is being discarded.

One good system is to prepare a receipt with the amount to be given the employee in advance of payment; if satisfactory, he signs and presents it when calling for his salary. This also permits the making of adjustments or corrections prior to actual payment.

In order to have proper denominations of currency to fill pay envelopes, a tabulation should be made of the number of pennies, nickels, dimes, quarters, halves, dollars, fives, etc., which will furnish precise amounts due each person.

Delivering the Money

There are generally two ways of getting the money into employees' hands:

1.—It may be taken to them while they are at work. This allows the paymaster to proceed more deliberately and carefully, makes identification easier and provides payment on company time so that men are not detained after work.

2.—The workers may be required to come to a pay window or desk at a designated time after working hours.

This method does not distract the worker during working hours, provides greater safeguards in the way of protection and makes it possible to pay off more rapidly.

The system of paying by check has the advantage of eliminating risk of robbery and permits greater control. On the other hand it is disadvantageous to the employee and throws additional work on the bank.

On the other hand, from the employer's standpoint there are numerous advantages in paying by check, aside from elimination of risk, such as: a) Reduction of clerical work; b) Endorsed checks constitute receipts; c) There are fewer errors in amounts paid; d) Checks can be distributed easily, and e) The employer is partially relieved of the burden of identification.

The larger the payroll, the more it may be subject to irregularities. Consequently, greater care must be employed in compiling the payroll and in making the actual payments. Mathematical calculations should be carefully checked. Timekeeping devices should be of the most approved types and actual payment should be scrupulously safeguarded through the use of receipts or other devices.

Carelessness in payroll handling can easily mean the loss of several hundred dollars a year in even the smallest packing plant. Exercise of the precautions enumerated above have saved such dollars for many packers throughout the country.

TILED LOADING DOCK

Packers and meat sales and merchandising men have long appreciated the value of good lighting and attractive surroundings in the beef sales cooler. Cattle slaughterers who plan plant rehabilitation are likely to give first consideration to this room. Carcasses displayed under inviting conditions look better and sell more readily. The "eye appeal" that moves the retail customer also has its effect on a dealer buying beef.

One packer has pointed out, however, that it is inconsistent to expect an attractive beef sales cooler to obliterate entirely any unfavorable impressions of the plant and its methods which may have been created in the customer's mind by a disorderly and unattractive loading dock or by dingy and carelessly maintained corridors leading to the cooler.

He has, accordingly, "dolled up" his loading dock. Platform is concrete and is scrubbed daily. No litter is permitted on the dock, in the loading area or about the premises near the dock and office. Walls enclosing the dock are constructed of gleaming white tile, and rails, hangers and other equipment are kept well painted. All rooms and corridors leading from the dock, including the shipping cooler, are also tiled and are kept spotlessly clean and in first class order.

VITAMINS—EXACT ANALYSIS AND DESCRIPTION BEGINS

By C. ROBERT MOULTON

Consulting Editor, *The National Provisioner*

IV.

IN A preceding article it was shown that the early classification of vitamins into the three types—A, B, and C—was found to be inadequate. The fat-soluble A was shown to be accompanied in natural sources by varying quantities of another factor which had no effect on the eye disease which followed deprivation of vitamin A, but did affect the bone structure of young animals. This new factor was called the antirachitic vitamin, or vitamin D.

Later it was shown that a number of foods contained a fat-soluble vitamin which had no apparent effect on the growth or health of the animal, but did interfere with the normal reproductive cycle of the laboratory animals. A rich, if not the richest, source of this factor, called vitamin E, was the oil found in the germ of the wheat berry.

A fourth fat-soluble substance was found to be necessary in the diet of chicks. In the absence of this vitamin, to which the letter K was given, the blood of the chickens was found to clot very slowly so that more or less serious hemorrhages were likely to follow an injury. When a food containing this vitamin was fed, the clotting time of the blood returned to normal.

Pellagra-Preventing

In the case of the water-soluble B vitamins, it has already been stated that the group was found to contain a companion vitamin which had nothing to do with beriberi in man and polyneuritis in animals, but was needed to prevent or cure another disease known as pellagra. This part of the vitamin B complex was called vitamin G. Some food sources of the vitamin B complex were found to be relatively rich in B, but not very good as sources of G. These vitamins were often found in about equally potent quantities in such foods as yeast. Lean meat, however, was found to be richer in vitamin G than in vitamin B.

It was discovered that the vitamin B fraction of the B-G complex could be destroyed by heat, while the other part resisted heating for considerable periods at temperatures above the boiling point of water. This was a proof of the different chemical natures of the two fractions, and the different responses of laboratory animals to the presence or absence of the two fractions afforded another proof.

The vitamins reacted in diverse ways to the presence of acid or alkali, of oxygen, or of other chemical reagents.

Thus it was found that vitamin C was readily destroyed by heat—largely by the process of oxidation which accompanied it—especially when alkali was present. But when the fluid was acid—as in the citrus fruits—this vitamin was rather resistant to heat and oxidation. According to early investigations, vitamin A could also be destroyed by heat, but it was found later that if oxygen was excluded the vitamin would resist fairly strong heating. On the other hand, vitamin D was resistant to heat and oxidation.

Differ in Responses

Another way of discovering the presence of additional vitamins was by studying the varying responses of different laboratory animals to the absence of a particular vitamin. There could be more than one reason for such differing responses, and considerable work was necessary before the answer became clear. Guinea pigs, for example, were particularly susceptible to a relative lack of vitamin C, while it was not necessary to supply this vitamin in the diet of rats, which apparently possessed the power of making it for themselves from some constituent of their food.

On the other hand, rats and chickens showed varying responses to different sources of vitamins A and D. The synthetic vitamin D, or one natural source of it, gave a different result with the rat than was obtained with the chick. Thus cod liver oil differed from irradiated ergosterol.

A further means of increasing knowledge lay in the preparation of concentrates of the vitamins from natural sources. It was found that one fat-soluble vitamin was not affected by treating the fat with an alkali, but that much of the fat was changed into soap

by the alkali and could then be separated from the remainder. The very minor fraction of the fat which could not be made into soap was found to be richer in the vitamin than the original fat.

When the chemist is attempting to identify a chemical substance (and all substances are chemical) he first tries to obtain an ever richer concentrate. Finally a pure fraction is obtained which may be dissolved in a suitable solvent and prepared in pure crystalline form.

It was discovered that the purer fractions prepared in different ways contained more of one vitamin than of another. This technique resulted in the recognition of more vitamins, the vitamin picture became more complex and, at the same time became more confused, since the identity, distinct properties, or even the existence of the new vitamins were not worked out at once.

When a vitamin is available in crystalline form the chemist can find out its chemical nature. He can break down the large molecule into smaller fractions, one or more of which are well-known and readily identifiable substances. Then he can attempt to put the recognized pieces together again; if he has the correct pieces, and his synthesis is accomplished, he will have made the vitamin in question artificially.

Lower Vitamin Cost

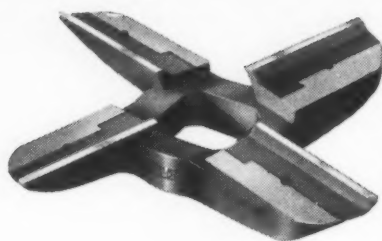
Such methods often result in making greater quantities of the synthetic substance available at lower cost. It is then possible for chemists and physicians to carry out experiments with animals which lead to better knowledge. The real differences between the vitamins become apparent, and confusion is finally replaced by clarity. More vitamins may mean a more complex situation, but complexity in itself is not discouraging; it only becomes so when one lacks knowledge, or when partial knowledge leads to confused or muddled thinking.

(Continued on page 41.)

A HAM FOR THE PRESIDENT

The grand champion old Kentucky ham of the Trigg County Ham Show, recently held at Cadis, Ky., being presented to Brigadier General Edwin M. Watson for delivery to President Franklin D. Roosevelt by W. R. Ogg, Washington representative of the American Farm Bureau Federation. The champion, cured in the old Kentucky fashion, was entered in the show by C. C. Freeman, Gracey, Kentucky.





THE C-D KUTMORE KNIFE

Patented



SUPERIOR PLATES and KNIVES

Registered Trade Mark

cost less to use!

The C-D- SUPERIOR plates are made of special wear resisting steel alloy, guaranteed to outwear two plates of any other make. They can be had in any style or size desired, to fit any machine in existence. They are equipped with a patented lock nut reversible bushing guaranteed never to come loose. Our plates can be had in angle holes, straight holes, or tapered holes, from $\frac{1}{16}$ inch holes to $2\frac{1}{2}$ inch round holes. Special plates made to order. We can supply the C. D. O. K. style knives, the C. D. Cut More knives, and the B. & K. knives. All of these have changeable blades. The C. D. TRIUMPH knife with all four blades in one unit, and solid tool steel knives of all descriptions.

Write to us for full particulars.

THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann

2021 GRACE ST., CHICAGO, ILL.

PHYSICAL COMPOSITION OF BEEF CATTLE

SOME interesting tests on a rather small number of steer carcasses of different U. S. grades, showing the approximate physical composition of the primary cuts, were published recently by O. G. Hankins, Bureau of Animal Industry, and M. T. Foster, Agricultural Marketing Service, U. S. Department of Agriculture.

The analysts point out that conformation, finish and quality are the three general factors considered in grading meat animals and dressed carcasses. The first two of these factors, and possibly also quality, are greatly influenced by, or directly related to, composition as represented by the proportions of fat, lean or muscle, and bone.

This report presents the approximate average content of separable fat, lean, total edible meat and bone for the carcasses and for each of 11 primary cuts from U. S. choice, good, commercial and utility grades of dressed steers.

In preparation of the table, data were

available on 71 cattle at the U. S. Animal Husbandry Experiment Station, Beltsville, Md. Among the cattle were two Aberdeen Angus, 19 Herefords, three Holstein Friesians, two Jerseys, 11 Shorthorns (beef type), 24 Shorthorns (dual-purpose type), five grade Herefords, 2 grade Shorthorns, one Hereford \times Aberdeen Angus, and two animals of nondescript breeding. They varied from 11 to 21 months in age at slaughter. Final feedlot weights ranged from 557 to 941 lbs. and chilled-carass weights from 284 to 576 lbs.

A uniform method was used in dividing the carcasses into the 11 primary cuts. This method was similar to the Chicago style of cutting.

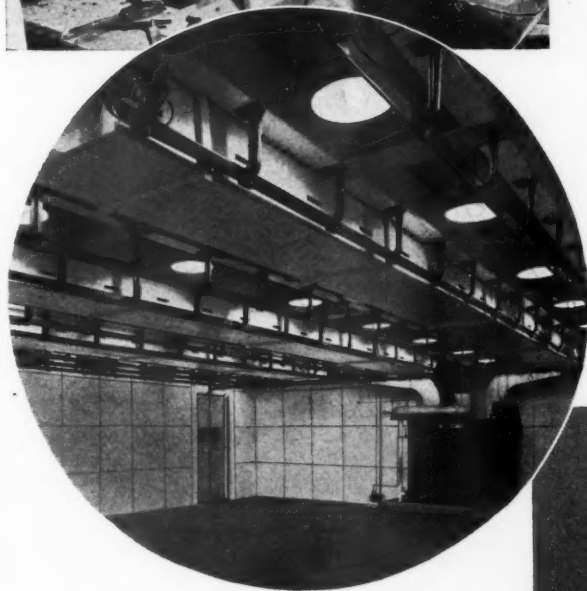
Values for the various components of the several cuts, as shown in the table below, are offered as a general guide and should not be considered as necessarily indicative of the exact composition of the cut in any particular instance.

CUTS AND COMPONENTS	GRADE OF CARCASS			
	CHOICE	GOOD	COMMERCIAL	UTILITY
Number of cattle	10	25	30	6
Average final feedlot weight in pounds	879	880	903	793
Average chilled carcass weight in pounds	523	512	520	436
	PCT.	PCT.	PCT.	PCT.
Carcass (right side) as analyzed				
Separable fat	30.99	24.48	20.37	15.90
Separable lean	52.97	57.45	59.42	63.72
Edible portion	83.96	81.93	79.79	78.72
Bone, ligament, and tendon	16.04	18.07	20.21	21.28
Standing rib				
Separable fat	31.20	23.66	17.97	11.62
Separable lean	49.90	54.15	56.63	61.51
Edible portion	81.10	77.81	74.60	73.13
Bone and ligament	18.90	22.19	25.40	26.87
Chuck				
Separable fat	21.17	16.00	13.52	9.57
Separable lean	62.03	65.29	66.62	69.79
Edible portion	83.20	81.29	80.14	79.36
Bone and ligament	16.80	18.71	19.86	20.64
Brisket				
Separable fat	44.47	36.96	30.42	25.34
Separable lean	41.25	44.85	47.24	52.16
Edible portion	85.72	81.81	77.66	77.50
Bone	14.26	18.19	22.34	22.50
Navel				
Separable fat	40.05	32.49	25.72	16.91
Separable lean	45.74	51.51	53.41	59.73
Edible portion	85.79	84.00	79.13	76.64
Bone	14.21	16.00	20.87	23.36
Foreshank				
Separable fat	9.93	8.82	5.85	4.29
Separable lean	48.29	48.26	47.54	49.19
Edible portion	58.22	57.08	53.39	53.48
Bone	41.78	42.92	46.61	46.52
Short loin				
Separable fat	38.20	30.14	26.67	21.14
Separable lean	49.43	54.57	56.17	62.09
Edible portion	87.63	84.71	82.84	83.23
Bone	12.37	15.29	17.16	16.77
Loin end				
Separable fat	34.86	28.49	24.60	19.26
Separable lean	53.01	57.88	60.69	65.36
Edible portion	87.87	86.37	85.26	84.62
Bone	12.13	13.63	14.74	15.38
Round, with hindshank				
Separable fat	16.72	13.71	10.83	8.08
Separable lean	64.55	67.16	68.69	69.51
Edible portion	81.27	80.87	79.52	77.59
Bone and tendon	18.73	19.13	20.48	22.41
Rump				
Separable fat	28.28	23.73	20.08	14.69
Separable lean	51.07	53.52	53.08	59.83
Edible portion	79.35	77.25	73.16	74.52
Bone	20.65	22.75	26.84	25.48
Flank				
Separable fat	66.77	60.67	56.87	45.11
Separable lean	32.11	38.23	42.26	53.74
Edible portion	98.88	98.90	99.13	98.85
Bone	1.12	1.10	0.87	1.15
Kidney knob				
Separable fat	85.86	82.22	79.37	75.87
Kidney	14.14	17.78	20.63	24.13

FROM START TO FINISH

Packers Find Corkboard

SAFE·ECONOMICAL·LASTING



ABOVE—SEGER PACKING COMPANY, Montgomery, Alabama, has cooler floor and walls insulated with two layers of 2" Armstrong's Corkboard; ceiling has two layers of 3" corkboard applied on top of wood roof deck. Architect, H. P. Henschien, Chicago, Illinois.

TOP—KROGER. Here's where Armstrong's Corkboard starts to work in the new Tenderay meat cooler of Kroger Grocery & Baking Company's Warehouse Market in Cleveland, Ohio. Insulation, 4" of corkboard.

MORE than thirty-five years ago, the packing industry discovered an efficient insulation—Armstrong's Corkboard. Since then, many of the leading plants in the country have standardized on this material for cold room protection. They know that it assures three-way cold room service.

First, Armstrong's Corkboard is safe: Plant owners know from experience that their meats will be well protected when this pure cork material is on guard. Next, it is economical: Armstrong's Corkboard Insulation saves costly refrigeration and lightens cooling plant loads. Finally, it is durable: High resistance to moisture gives a lasting efficiency even under severe conditions of service. There's more than one instance on record of Armstrong's Corkboard's serving a plant for more than thirty years without replacement.

Does your plant have the advantages this efficient insulation provides? If not, why not get in touch with Armstrong next time you need insulation for low temperatures? Experienced engineers will gladly give you, without obligation, expert advice on any insulation problem. Meantime, write today for complete information about Armstrong's Corkboard Insulation to Armstrong Cork Company, Building Materials Division, 952 Concord Street, Lancaster, Pa.



BELOW—DRUMMOND. Armstrong's Corkboard guards the beef in this new chill cooler, part of latest addition to Drummond Packing Co., Eau Claire, Wis. Architects: Smith, Brubaker & Egan, Chicago, Illinois.



Armstrong's CORKBOARD INSULATION

Plan Meat Merchandising Program for Chicago Area

A planning committee of 70 leaders in the retail meat and grocery trade of the Chicago area, called together by the National Live Stock and Meat Board and the American Meat Institute, met on December 20 to lay the ground work for a comprehensive meat promotion program for Chicago and vicinity. Eight groups interested in the meat industry were represented—meat retailers, retail grocers, chain stores, voluntary cooperatives, loop stores, equipment manufacturers, packers and meat industry and grocery publications.

Four big "pep" meetings, to be sponsored jointly by the Institute and the Board, will be held in different sections of the city to outline the promotion plan and bring the story of meat advertising possibilities and facilities to 5,000 meat dealers. Meetings will be held on January 13, Social Turner Hall, 1653 Belmont ave.; January 15, Sokol Tabor Hall, 6602 W. 16th st., January 14, Austin Town Hall, Lake and Central ave.; January 16, Viking Temple, 726 W. 69th st.

As set up by the Institute, the Board and the planning committee, each of these meetings will have a "double feature" program. One of these, to be presented by the Board—"Increasing Meat Sales"—is itself a double attraction. The Board's merchandising specialists will offer dozens of practical up-to-the-minute ideas to help the retailer sell more meat and the Board's new motion picture "Meat and Romance" will be presented. Retailers attending the meetings will receive copies of the Board's new merchandising book "Increasing Meat Sales."

The other feature—"Meat Marches On"—to be presented by the American Meat Institute, is a graphic full color presentation of the January-through-April portion of the consumer meat advertising campaign sponsored by the Institute. This section of the program will also include a preview of store display and merchandising material to be supplied to retailers.

Among those who participated in the discussion and endorsed the program were Mrs. R. M. Kiefer, secretary,



MEETING FOR PLANNING MEAT PROMOTION PROGRAM

National Association of Retail Grocers; M. D. Weaver, secretary, Cook County Food Dealers Association; John Kotal, secretary, National Association of Retail Meat Dealers; George Steindl, director, National Association of Retail Meat Dealers; T. A. Connors, national meat representative, Great Atlantic & Pacific Tea Co., and Chester Olsen, Wilson & Co.

R. C. Pollock, general manager of the National Live Stock and Meat Board, served as chairman of the meeting. M. O. Cullen, director of meat merchandising also represented the Board. Wesley Hardenbergh, president, and Frank Mahan, director of merchandising, represented the American Meat Institute.

Miller & Hart Has Net of \$127,935 for 1940

Net profit of Miller & Hart, Inc., Chicago, amounted to \$127,935 for the fiscal year ended November 2, compared with a loss of \$45,194 in the preceding year. The 1940 profit is equivalent to \$2.96 a share on the preferred stock; dividend accumulations on these shares amounted to \$30.47 last June.

The company's sales in 1940 totaled

\$7,594,754 against \$7,354,596 in the 1939 fiscal year, a gain of 3.3 per cent. Tonnage in 1940 was 77,022,535 lbs. compared with 62,644,049 lbs. in 1938-39, an increase of 23 per cent.

As of November 2, this year, the balance sheet shows current assets of \$826,485, including cash of \$209,893, and current liabilities of \$215,650, a current ratio of over four to one and indicating working capital of \$710,835. This compares with current assets of \$754,754 and current liabilities of \$140,256, a ratio of 5.3 to one and working capital of \$614,498 as of October 31, 1939.

The company has proposed a plan for recapitalization which stockholders will vote on soon. The plan provides for the exchange of each share of present convertible preferred stock and accumulations for two shares of new prior preferred and voting trust certificates for four shares of new common stock.

The new prior preferred shares will be entitled to \$30 a share plus accruals from November 1, 1939 in the event of liquidation or redemption. Each share will have a par value of \$10 and be entitled to \$1 a share in dividends a year, cumulative, if earned. Holders of present no par common stock will exchange their shares for voting trust certificates for new common, share for share.

Oppenheimer Casing Co.

Importers **SAUSAGE CASINGS** Exporters
CHICAGO, U. S. A.

New York, London, Sydney, Toronto, Wellington, Buenos Aires, Tientsin, Zurich



Uncle Sam...

PREPARED TO PRODUCE

WITH TAYLOR'S HELP

FACTORIES hum from coast to coast. Plant lights shine out all through the night. Sounds and sights of this nation preparing to protect our peace, our freedom, our good American way of life.

American Industry has buckled down to its biggest production job since a similar time of need, twenty-odd years ago, and is doing a grand job of it. More clothing, more food, more power, more petroleum are already being produced. From eastern to western oceans, vital industrial processes have been stepped up amazingly.

And they have been stepped up confidently, with the absolute assurance that swiftly increased quantity will not mean decreased quality.

That's where Taylor comes in. Taylor Instruments are helping Industry speed up *safe* production. Taylor Instruments are

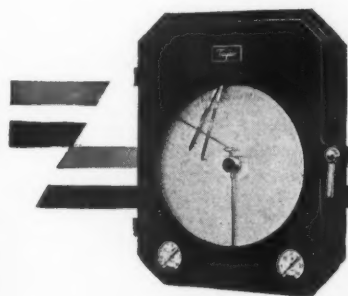
helping Industry produce to more rigid specifications easily, fully, and economically.

Modern plants use Taylor Instruments—like the great new Taylor Fulscope Controller (the unique five-in-one controller!)—to help make plant operations—manufacturing, processing, or whatever they may be—*automatically* exact, *automatically* foolproof, *automatically* faster and more efficient.

Even in crisis, American Industry can be confident. Nowhere else in the world are finer instruments more completely guarding vitally necessary operations.

Taylor is glad and grateful for this vast, unique opportunity to help America "Be Prepared." Uncle Sam *will* be ready. The United States *is* prepared to produce. We *are* producing. Our production is our defense.

Taylor Instrument Companies, Rochester, N. Y. Plant also in Toronto, Canada.



The new
Taylor Fulscope Controller
helping Industry's
huge preparedness program

BE PREPARED WITH

Taylor

Indicating Recording • Controlling

TEMPERATURE, PRESSURE, FLOW
and LEVEL INSTRUMENTS

MEMO

Specify

NUCHAR

ACTIVATED CARBON

FOR PURIFYING

LARDS, FATS & GREASES

INDUSTRIAL CHEMICAL SALES

DIVISION WEST VIRGINIA PULP & PAPER COMPANY

230 PARK AVENUE
NEW YORK CITY

35 E. WACKER DRIVE
CHICAGO ILLINOIS

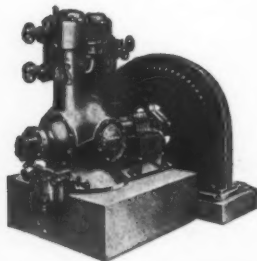
749 PUBLIC LEDGER BLDG
PHILADELPHIA PA

117 SCHOFIELD BLDG
CLEVELAND OHIO

REDUCE PRODUCTION COSTS

BY MODERNIZING
YOUR REFRIGERATION

Is your business being bled white by costly, inefficient production due to outmoded refrigeration equipment? Protect your profits from these needless inroads by installing modern BAKER Refrigeration. You'll be amazed how operating efficiency soars while production cost slumps. Check your present equipment now to determine whether you are obtaining the savings that can be made by installing BAKER equipment. Write, phone, or wire today for complete information and descriptive literature.



BAKER

ICE MACHINE CO., INC.

SALES AND SERVICE IN
ALL PRINCIPAL CITIES

1514 EVANS ST. OMAHA, NEBRASKA

AUTHORITY ON MECHANICAL COOLING FOR 35 YEARS

Ohio Will Enforce Law on Deceptive Meat Packages

All packaged meat and meat products sold in Ohio, including chili con carne, must conform to a state law prohibiting deceptive packaging or coloring, George E. Kryder, chief of the division of foods and dairies, Ohio Department of Agriculture, pointed out recently. Enforcement of the law against meats will begin at an early date. A notice from the division states:

"The practice of wrapping cured meat and meat products in wrappers designed to give a misleading appearance to the product contained in the package has become so prevalent in Ohio that it becomes necessary to call to the attention of the various industries involved a portion of Section 5778 of Ohio law, which reads as follows:

"Food, drink, confectionery, or condiments are adulterated within the meaning of this chapter, . . . (6) if it is colored, coated, polished or powdered, whereby damage or inferiority is concealed, or if by any means it is made to appear better or of greater value than it really is: . . ."

"Particularly, reference is made to the use of printed lines or continuous lettering on cellophane or transparent wrappers so designed that it gives a deceptive appearance to the product within the package.

"Under the construction of the law any package of meat wrapped in such a manner as would lead the purchaser to believe that the product is better than it really is would constitute an offense against the state of Ohio. Therefore, we deem it unlawful to permit such packages to be sold within the state."

OTHER PACKERS USING RADIO

Fried & Reineman Packing Co., Pittsburgh, Pa., has found radio advertising highly beneficial in building sales, interesting retailers and bringing in new prospects, according to A. J. Rieder of the sales promotion department.

"For four years," reports Mr. Rieder, "we have featured the 'Noon News,' on Sunday at 1 to 1:15 p.m., with two 200-word commercial announcements. During the past six weeks, we have run every evening except Sunday, a 30-word spot announcement at 7:15, which will continue for 20 weeks."

Pittsburgh Provision & Packing Co. of that city is also devoting part of its advertising effort to radio, broadcasting one-minute spot announcements weekly over Station WJAS at 6:30 p.m. The announcements advertise the company's Allerton Farm government inspected sausage.

Du Quoin Packing Co., Du Quoin, Ill., promotes its Blue Bell ham, bacon and lunch meats with radio presentations over Station WEBQ. Consisting of news of southern Illinois, world news and spot announcements, the program is broadcast daily except Sunday from 4:15 to 4:30 p.m.

Up and down the MEAT TRAIL

O. G. Malkow, Who Covered World for Swift, Is Dead

O. G. Malkow, 68, who rose from an office boy to a career with Swift & Company which took him to four continents as its representative, died on December 23 in Kansas City, Mo., where in August, 1933, he had turned over the reins as manager of the company's local plant to E. W. Phelps.



O. G. MALKOW

Mr. Malkow's service with Swift extended 48 years. Starting in the provision department in 1889, he accompanied Charles H. Swift to Europe in 1894 with a large consignment of live cattle and dressed beef for sale in England. Following seven months in Europe, he returned to Jersey City, only to depart in 1905 for three years of world-wide travel in the interests of Swift & Company.

Upon returning to the United States in 1908, Mr. Malkow was sent to Canada, where his activities resulted in organization of the present Swift Canadian Co. The next five years saw him engaged in important work in Australia, New Zealand, South America, London and Chicago. In 1913 he returned to Australia to supervise the start of operations of the Swift International plants there.

Following six years of work in widely separated parts of the globe, three of which were spent in surveying the fruit canning field in Hawaii, Florida, and elsewhere for Libby, McNeill & Libby, Mr. Malkow assumed management of Swift & Company's Kansas City plant on May 6, 1921, where he spent 17 active years in packing and community life.

Yule Meat Gift to Needy Repeated by L. K. Sigman

Fifty-five thousand pounds of meat was the Christmas contribution of Louis K. Sigman, president of the K & B Packing & Provision Co., Denver, to the city's needy families this year. In accordance with the practice followed in previous years, the gift was put up in 10-lb. packages containing a roast of beef, lamb or pork, stewing meat, lunch meat, a square of bacon and package of shortening.

Mr. Sigman's long-established custom of distributing food to deserving fami-



ESTHERVILLE EMPLOYEES FORM NEW BOWLING LEAGUE

Men in the above group are members of the bowling league recently formed by employees of Estherville Packing Co., Estherville, Ia. With scores steadily mounting, the bowlers expect to be giving the pins a real workout in the near future. Officers include J. H. McGrath, president; L. E. Palmer, vice president; Tom Foster, treasurer, and Leo Brawford, secretary of the employees' league.

lies at Christmas is in keeping with his policy of not retiring older employees unless they so desire. Believing that "the man who stops working is the man who dies," the Denver packer enjoys finding lighter tasks for faithful employees whose advancing age requires less strenuous work.

There are now in the company's employ at least nine men over 54, all of whom have been with K & B 30 years or more. One 62-year-old employee went to work for the firm at 12. A 98-year-old employee, who has worked for the concern 42 years, is an expert cattle buyer, riding horseback to work daily. Although Mr. Sigman has offered him retirement on pension many times, he prefers to continue working.

G. F. Fongar, Transportation Manager for Cudahy, Is Dead

George F. Fongar, manager of the transportation department of the Cudahy Packing Co., died at his home in Chicago on December 21 after several months' illness. Mr. Fongar was a Cudahy employee for 33 years. Starting as a clerk in the South Omaha office in 1907, he advanced to important executive positions in the sales and operating divisions.

He was district manager at McKeesport, Pa., and Memphis, Tenn., and was the first manager of the Cudahy plant in Denver. During the period of the AAA he was loaned by Cudahy to the government for service in the food division. He was appointed manager of the Cudahy transportation department in 1935, retaining this position until his death. Funeral services were held at St. Margaret Mary's church, on December 24, with burial in All Saints cemetery.

\$48,587 to Kuhner Employees Through Profit Sharing Plan

A Merry Christmas was assured for employees of Kuhner Packing Co., Muncie, Ind., when the company on December 17 announced the distribution of \$48,587 to 566 employees through its profit-sharing plan. The distribution covered the ten months ended October 31 as the plan was voluntarily adopted by the Indiana concern last January. Distribution is based on wages paid, each eligible employee receiving 7 per cent of his wages earned for the period.

The Kuhner profit-sharing arrangement will be continued for the current year in substantially similar form, covering the 12 months beginning November 1, 1940. An innovation in the plan will be the granting of a week's vacation with pay to all employees whose service has been continuous for a period of two years or more prior to November 1, 1940.

Kuhner Packing Co. operates at Muncie, Ft. Wayne and Indianapolis. It recently opened a new welfare building housing lockers, washrooms and other facilities for the convenience of Muncie plant workers.

Chicago Regional Meeting

AS THE NATIONAL PROVISIONER goes to press it is announced that a regional meeting of the American Meat Institute will be held in Chicago on the evening of January 3 at the Blackstone hotel. A dinner meeting for executives at \$2.50 per plate will begin at 6:30 p.m. A joint meeting of executives and salesmen will begin at 8 p.m. The national advertising campaign and other important topics will be discussed.



CHICAGO U. S. YARDS HAS 75TH BIRTHDAY

These NATIONAL PROVISIONER photos were taken at Chicago's Union Stock Yards, the nation's largest livestock market, which was 75 years old on December 25. During this period, an average of a million meat animals a month has passed through the market, according to O. T. Henkle, vice president and general manager of the Union Stock Yard & Transit Co., returning \$21½ billion to stockmen and farmers.

The photos above, taken from the roof of the Exchange bldg. (No. 3 below), are views looking west over part of the pen area. Others are informal glimpses of everyday activities at this mightiest of central markets.

1.—A weighmaster in the scale house. 2.—Commission men, buyers and handlers look over a good load. 3.—Exchange building. 4.—Two calves take a walk. 5.—Buyers are busy in the pens. 6.—A load of hogs moves through a gangway to the packinghouse.

Chicago's yards were founded after nearly 40 years of trying other methods of selling livestock had failed. From the time the first cattle were slaughtered at Chicago in 1827 to furnish fresh meat for the garrison at Ft. Dearborn, until the close of the Civil War, the city's livestock marketing was chaotic.

After extension of the Illinois and Michigan canal to the lake in 1848, planked roads were laid to facilitate year-round entrance of trade into Chicago. Taverns, built on these roads at

the edges of the city, provided pens where patrons held livestock until buyers could come out and trade. With each owner acting as his own salesman, settlement was deferred until after slaughter. Growth of the railroads created additional markets.

By 1864, the trade was so scattered and inefficient that packers, railroad men and producers moved to establish one central market. Early in 1865, the state legislature granted a perpetual charter for construction and operation of the yards. Ground was broken in June, 1865, and on Christmas day, the new market began operations.

Fires Wreak Destruction at Several Meat Plants

Lending point to articles which have appeared in *THE NATIONAL PROVISIONER* recently on fire prevention and extinguishment in the meat packing plant, several fires of varying magnitude have been reported in meat industry buildings during the past few weeks.

At Middlesboro, Ky., on December 14, a disastrous fire completely destroyed the plant of the J. F. Schneider Packing Co. George Schneider, head of the firm, estimated the damage at \$100,000. It was not covered by insurance. Apparently originating in a smokehouse, flames spread so rapidly through the 50-year-old building that local firemen, handicapped by lack of water and other difficulties, were unable to check it.

Plant of Sunset Meat Co., Los Angeles, was damaged to the extent of \$15,000 by fire of unknown origin on December 5. Until plans for future operations have been made, William Gotschall, owner and manager of the company, has arranged to use space in the plant of Southern California Meat Co., 3031 E. Vernon ave. Another California concern, the E. F. Smith plant at Norwalk, suffered \$2,000 damage in a fire on December 2.

A. E. Staley, Sr., Soybean Pioneer, Dies in Florida

A. Eugene Staley, Sr., founder and chairman of the board of A. E. Staley Mfg. Co., Decatur, Ill., a pioneer in the processing of corn and soybeans, died on December 26 at his winter home in Miami, Fla. He was 73 years old.

Beginning life as a North Carolina farm boy, Mr. Staley at an early age learned that soybeans were useful in adding nitrogen to the soil. He later campaigned vigorously for the little-known bean, carrying on an intensive educational campaign among Illinois farmers and persuading them to give the crop a trial.

In 1922, a soybean mill operated by Mr. Staley and his associates began crushing soybeans to produce oil and meal, buying all the beans Illinois farmers could produce. By 1924, other processors had entered the field, and the state's soybean acreage was ten times that of 1921.

Personalities and Events Of the Week

Charles S. Whitaker, 83, who was in the wholesale beef business at Faneuil Hall market, Newton, Mass., for about 60 years, died on December 21. He founded C. S. Whitaker & Co., wholesale meat concern, and was in business with his two sons, Charlton A. and Leo Whitaker, and his brother, Henry Whitaker.

J. W. Powley, who retired last week as head of the animal by-products division of Armour and Company, Chicago, has been succeeded by J. E. Nelson, a veteran of 32 years of service with Armour, who was Mr. Powley's assistant and worked closely with him for more than 12 years.

G. W. Smale, New York representative, Sylvania Industrial Corporation, and Mrs. Smale sailed December 20 on the S.S. Munargo on a two-weeks' cruise which will include stops at Miami, Nassau and Havana.

B. Wertheimer, beef sales department, Wilson & Co., New York, and Mrs. Wertheimer have just returned from a mid-winter vacation in Florida, while Harry Apfelbaum, accounting department, and Mrs. Apfelbaum are spending the holidays at Miami Beach, Fla.

V. Heckler, refining department, Wilson & Co., New York, is vacationing at Richmond, Va.

M. J. Hess, former master mechanic for Wilson & Co. at the Oklahoma City plant, has been transferred to the company's engineering department at Chicago.

A new top price for beef on the hoof in Pittsburgh, Pa., was reached recently when the grand champion steer of the Pittsburgh Live Stock Show brought \$1.85 per lb., or a total of \$1,729.75. The animal was bought for the Atlantic & Pacific Tea Co. by the Pittsburgh Provision & Packing Co.

John Cooper, manager for Swift & Company at Leighton, Pa., recently described the operations of the meat packing industry in an address before the local Rotary club.

Because of the desire of H. L. Skellinger, manager of the New York plant of Wilson & Co., to reduce his activities, arrangements have been made for B. Gissel gradually to assume management of the plant. Mr. Gissel has served the company in executive capacities in its South American properties and at Chicago, and more recently in New Zealand.

Frank Slacik, proprietor of one of the leading meat manufacturing concerns in Binghamton, N. Y., announced the opening of his newly remodeled plant on December 12. A new cooler and variety of new equipment have been installed. The firm produces Homaid brand meat loaves, bologna, frankfurts, hams, bacon and other product.

Armour and Company began the processing of meat at the new packing

plant of William D. Carroll, Prairie du Chien, Wis., on December 23, following completion of negotiations for a five-year lease of the property. Mr. Carroll is president of the firm.

William C. Schmidt, Cincinnati Butchers' Supply Co., hastens to inform *THE NATIONAL PROVISIONER* that the child born to him and Mrs. Schmidt six weeks ago was not a daughter, as reported in the December 14 issue, but a son. Furthermore, reports Mr. Schmidt, the boy "is looking more like his daddy every day."

William H. Miller, lard refinery foreman at the So. St. Paul, Minn., plant of Swift & Company, died on December 14 following a heart attack suffered while returning home from work. He had been with the company 25 years.

Thomas E. Good, president of the St. Paul Union Stockyards Co. since 1919, tendered his resignation to the board of directors on December 19. Mr. Good, who was affiliated with Swift & Company earlier in his business career, plans to retire and spend most of his time in Florida, where he has a winter home at Bradenton.

Packinghouse market and refrigerated lockers recently opened at La Mesa, Calif., will engage in wholesale meat distribution, custom killing for farmers and ranchers, aging, storing, individual locker rentals and retail meat sales. The new company was formed by Aubrey C. Sears, L. H. Truax and Aubrey C. Sears, jr. Lou Truax is manager of the plant.

Grand champion steer at the annual 4-H club livestock show at Buffalo, N. Y., an Aberdeen Angus, was sold to the Dold-Hygrade company at 14c per lb. The Danahy Packing Co. bought the grand champion hog for 20c per lb.

Eastern Packing Co., Inc., which recently received permission from local authorities to operate a horse abattoir in Linden, N. J., has begun operations. According to reports, it will be the third such plant in the United States under federal inspection. Most of the meat will be shipped to the Netherlands and the Scandinavian countries.

More than 550 Wilson & Co. drivers throughout the United States won the company's coveted safe driving award during 1940. The best plant fleet record was turned in by the Oklahoma City drivers, followed by Cedar Rapids, Ia., and Albert Lea, Minn.

Frank W. Covert, 65, formerly Philadelphia district branch manager for Swift & Company, died on December 18 at Daytona Beach, Fla., where he had gone a month earlier to better his health. He was associated with the company 34 years before retiring in 1934.

"Greater interest in meat, as the result of the drive sponsored by the American Meat Institute, increased employment and bigger payrolls all point to a big year for meat," stated W. B. Shaw, manager of the Providence, R. I., branch of John P. Squire Co. recently. Mr. Shaw declared that the company was substantially increasing its advertising program.

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626



To our many friends:

In the closing hours of 1940 we review the work of the year with much satisfaction. Our country is still a democracy. We live in a country where every man is a king in his own right and we are thankful.

On you, the packers of the country, rests the responsibility of creating a market at home and abroad that will use up the farm surplus. Our meats should be grown at home; our American market should be held for the benefit of the American growers. Agitation and cooperation then become our duty. Other than this we look to our own advancement.

We make PRAGUE POWDER for the purpose of curing Tender Smoked Hams, Tender Bacon, Prague Powder. We believe in artery pumping. We believe in the "Safe Fast Cure."

Ready-to-Eat Hams and Smoked Sausage Meats. We believe in artery pumping. We believe in the "Safe Fast Cure."

TENDER SMOKED HAM



LET US REASON TOGETHER

You can make this tender smoked ham by using Big Boy Pump and PRAGUE POWDER Pickle, using a 7-day formula or a 3-day formula.

We believe definitely that skilled labor should be employed in our curing cellars and that the art of curing should be intelligently approached and every man who works should have a heart in his labor so that man production may increase.

On this foundation 1941 must build if it is to be a successful co-operative year. The Griffith Laboratories is ready to go forward, advocating the use of the products made and perfected in the past and producing new equipment and methods for the benefit of the industry as 1941 comes across the plate at the end of 1940.

We have increased our advisory working council and these men will give every assistance to any who require new methods or new material. Let us work together in 1941 and build a great nation.

THE GRIFFITH LABORATORIES

1415-1431 West 37th St.

Chicago, Illinois

Eastern Factory: 37-47 Empire St., Newark, New Jersey

Canadian Factory and Offices:

1 Industrial St., Leaside, Toronto 12, Ontario



MEET THE CHAMP

PERFORMANCE makes a champ. And just that makes Jamison-Built cold storage doors unbeatable.

Easy operation, maximum insulating qualities, seals that seal, and time-tested durability are the built-in features of Jamison-Built doors that insure their outstanding performance.

When buying doors, leading packers everywhere insist on Jamison-Built doors. Their performance is your protection. Jamison Cold Storage Door Company, Hagerstown, Md.

Jamison, Stevenson and Victor Doors



Jamison Track Door with new trap device, "Adjustoflex" Hinges and "Model W" Wedgetight Fastener.

JAMISON BUILT DOORS

REFRIGERATION *and Air Conditioning*

Problems of Centrifugal Pump Use in Refrigeration Plants

By RUDI F. KETTLER
Fairbanks Morse & Co.

WHAT are the major problems in the use of centrifugal pumps in the refrigeration plant, and what are the causes of these problems?

The writer's experience teaches that the number one problem is an analysis of the condition of the pipe through which the fluid is pumped and a determination of the proper friction factor.

There is no way in which the solution of this problem can be put on paper. It must be learned the hard way—as the writer learned it—by experience and by making mistakes. However, if we look at the interior of a piece of pipe, representative of the line through which the fluid is to be pumped, we can determine with fair accuracy the factor to be applied on the Williams and Hazen friction table.

The second situation which may create a problem is the use of the wrong friction table when selecting a pump. We have found that the best field table is one which shows 9.9 ft. loss per 100 ft. of 2-in. standard pipe, when pumping 50 gals. per minute.

The third item on the list is packing trouble. It is the writer's personal opinion that there has now been improvement in packing for high speed rotating shafts. The pump engineer has not been entirely asleep on the job as to the need for improvement, and we now have in Southern California over a hundred installations using a new gland which is very simple. Any standard packing can be used.

50-Foot Head Uncommon

A fourth difficulty which may be encountered is that too many engineers request pumps for so many gallons a minute at 50 ft. total head. This 50-ft. head is satisfactory when estimating a job. However, in practice, when the job goes in, the head should be checked very carefully because seldom, if ever, is there a 50-ft. head on a cooling tower or brine circulation job, unless the pipe is specially laid out for this economical head. It is true that a 50-ft. head is a very economical head for refrigeration work.

Another problem may be set up by purchasing a pump for an old pipe line, with plans to improve the size of the line later to obtain more economical

velocity. It is our recommendation that a pump be purchased for the line installed and that later the runner be trimmed. We have learned from experience that the line is seldom changed after the pump has been installed.

If a plant engineer is not figuring hydraulic problems frequently, he should consult an ice machine salesman in whom he has confidence to help him lay out his job. It is much easier to make a mistake in the hydraulics of a refrigerating plant than in the electrical layout. An ice machine salesman can give valuable help to the operating engineer in the meat plant.

Size of Pipe to Use

It is often difficult for the operating engineer to know what size of pipe to use on any job. He must not invest too much or add to the power bill by using too small a pipe. The Bureau of Standards states that the pipe friction should be 5 ft. loss per 100 ft. of pipe. This is considered very good engineering.

Quite often the question comes up:

37 LESSONS

Now Available
IN PERMANENT FORM

The first 37 lessons in The National Provisioner's School of Refrigeration are still available in book form. The volume is indexed to permit ready reference to the many points on any subject covered in the articles. The edition is limited. The price is \$1.50. Order your copy now.

THE NATIONAL PROVISIONER
407 So. Dearborn St., Chicago, Ill.

Enclosed is check or money order for \$1.50 for Volume 1, "Meat Plant Refrigeration."

Name _____

Street _____

City _____

"How are we going to figure the head on a pump when we can't find our friction table?" Every day the writer figures condenser jobs without a friction table. Just figure the number of pipes you have, figure each elbow in the line as 6 ft. of pipe and each valve in the line as 8 ft. of pipe, and multiply this by 5 ft. loss per 100 ft. of pipe, and you will have your friction head plus the friction loss through the condenser, plus the height of the tower; that is, from the pan of the tower to the top, if it is a closed condenser system. If it is an open condenser system, figure the static or vertical head from the elevation of the water in the bottom of the vertical condenser to the top of the tower, plus the friction loss already figured in the piping.

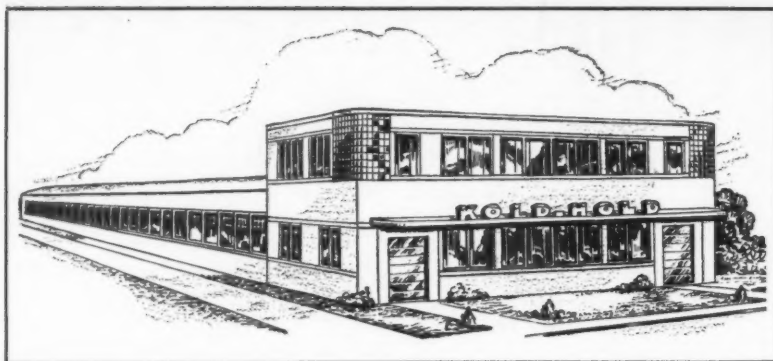
Centrifugal pumps are always figured in feet head, and it is a mistake to figure them in pounds pressure because this pump operates on a foot-head basis and is not influenced as to head by specific gravity of the fluid. All other pumps are influenced on a pounds-pressure basis by the specific gravity. Specific gravity in a centrifugal pump only influences the horsepower, as the horsepower, generally speaking, is in direct proportion to the specific gravity.

Another problem is the installation of booster pumps on hot water systems in big buildings. For this makeup water, always put the booster pump opposite to, or after the fluid leaves, the hot water boiler. This is contrary to installations in which water is put through a condenser or through a brine cooler, but a brine cooler and a condenser water pump do not have makeup water down near the cooler. A hot water boiler does, and the makeup should be just before the fluid enters the boiler, then through the boiler, and then through the booster pump.

Avoid Air Traps

When installing a suction line larger than the inlet of the pump, either use an eccentric reducer, which is commonly called a flat type reducer, and then the elbow, or use an increasing elbow (whether vacuum or pressure on the suction side) thereby avoiding any air trap. An air trap at this point often causes considerable trouble.

In industrial work it is best to get a steep curve centrifugal pump, better known as a non-overloading type of impeller in the pump. This not only protects the motor against overload, but gives better efficiency over a longer period of time. Furthermore, if the head is miscalculated a little plus or minus, the quantity will not vary enough to be noticed, whereas with a flat-curve pump, if the head is missed in proportion to the feet, the capacity



is likely to be way over or way short of what was calculated.

We have not said much about efficiency because in refrigeration work the primary requirement is sturdiness of the pump, and the second requirement, especially on brine, is to purchase a pump in which any part can be replaced. On double suction pumps it is difficult to replace any part of the case due to the peculiar type of manufacture necessary in a double suction pump. Furthermore, if efficiency is an item of vast importance, for jobs of 30 h.p. and larger, the synchronous motor should be used because it is much more efficient than the standard squirrel cage motor.

The best way to tell the difference between an open or closed circulating system is to lay it out on graph paper.

NEW KOLD-HOLD FACTORY

The new manufacturing plant to be occupied about February 1 by the Kold-Hold Manufacturing Co., Lansing, Mich., makers of truck refrigeration equipment, is shown in the accompanying illustration. The new building will house offices and engineering departments and testing laboratories into which the largest trailers may be driven for accelerated hot room tests to check refrigerating efficiency and operating costs.

Factory section is designed to manufacture the new, streamline Kold-Hold truck refrigeration plates on a progressive efficient assembly basis. Steel is brought from car to machine by overhead electric cranes and carried through

complete manufacturing processes to the stock and shipping rooms.

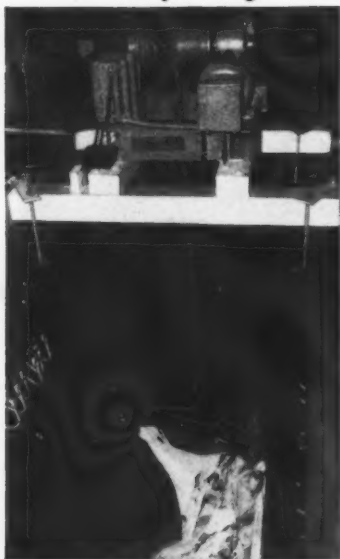
Equipment includes the latest type of hydraulic deep drawing presses, seam, spot and arc welders as well as other modern metal working machinery. New processes of metallizing, painting and baking are also included in the new plant. Building is being erected to take care of the increased business on the new hold-over plates.

FLASHES ON SUPPLIERS

BAKER ICE MACHINE CO.—Edward H. Reuss, Jr., Inc., Philadelphia, was recently appointed distributor for Baker air conditioning and refrigeration equipment in Philadelphia and the surrounding territory. Manager of the company's refrigeration division is A. J. Mallinckrodt, formerly with the Carrier Corp., and prior to 1937 assistant chief engineer for the Baker Ice Machine Corporation, when he was located at Omaha, Nebraska.

GENERAL ELECTRIC CO.—Substantial price reductions on fluorescent lamps have been announced by the General Electric Co., effective January 1. Prices will be lowered 10 to 25c per unit. Hygrade Sylvania Corp. has also announced it will reduce prices on fluorescent lamps to "approximately 50 per cent of the price in effect two years ago."

Plenty of Beef



IN THIS NEW R & M HOIST

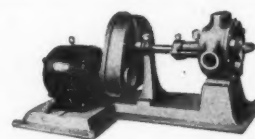
This special R & M packer's hoist will give you a real "lift" in speeding meat handling in knocking pen or on dressing floor. Oversize drive unit of chilled bronze cut gear and nickel ground steel worm revolve in oil on Timken ball bearings. The hoist is fast, powerful and built "to take it." Choice of gasketed push-button or heavy rope-operated drum-hoist controller.

An R & M expert will gladly analyze your plant setup and show you how this new R & M Hoist can help save you big money. At no obligation to buy on your part. Phone your nearest R & M office today.

ROBBINS & MYERS, Inc.
HOIST & CRANE DIVISION • SPRINGFIELD, OHIO

DO YOU WANT

- to lift a liquid?
- to pump "light liquids"?
- to pump "heavy liquids"?
- to pump against pressures?
- to deliver a steady discharge?
- to deliver large or small capacity?



**THERE IS A VIKING
ROTARY PUMP BUILT
FOR EACH ONE OF
THESE REQUIREMENTS.
Ask for special bulletin 802-35**

VIKING PUMP COMPANY
CEDAR FALLS, IOWA

1940-41 Began With Gains in Sausage, Loaf, Bacon Output

VOLUME of sausage production in federally inspected plants during November, the first month of the 1941 packer year, exceeded that in any other November on record. The amounts of bacon sliced, meat loaves manufactured and meat products canned were also greater than in any other recorded November. Packers' output of processed meats reached a new peak during the 1939-40 fiscal year and the upward trend is apparently continuing.

Sausage production in federally inspected plants in November totaled 70,130,406 lbs., which was approximately 3 million lbs. more than in November last year and 4 million lbs. more than November, 1938. All types of sausage showed increases: fresh sausage production increased 1,262,233 lbs.; dried and semi-dried, 1,116,945 lbs.; and smoked and cooked sausage, 595,959 lbs.

During the first eleven months of the calendar year 1940, sausage production under federal inspection totaled 790,214,051 lbs. compared with 734,602,043 lbs. during the same period in 1939—an increase of 55,612,008 lbs. During this period, volume of bacon sliced totaled 292,780,137 lbs. against 251,142,700 lbs. in 1939—an increase of 41,637,437 lbs. Meat loaf output was 110,294,541 lbs. in the first eleven months of 1940 compared with 99,271,253 lbs. in 1939—an increase of 11,023,288 lbs.

Volume of meat products canned during this period totaled 661,474,977 lbs. compared with 541,203,124 lbs. during the same period in 1939—an increase of 120,271,853 lbs. Canned pork represented 251,096,103 lbs. of the total volume of canned meat products during the 1940 calendar year compared with 176,562,742 lbs. a year earlier—an increase of 74,533,361 lbs.

Quantity of each kind of sausage manufactured in November, 1940, compared with 1939:

	Nov. 1940 lbs.	Nov. 1939 lbs.
SAUSAGE—		
Fresh	14,724,042	13,461,809
Smoked and/or cooked	45,071,623	45,071,623
To be dried or semidried	9,735,751	8,621,886
Total	70,130,406	67,155,268

Production during each month of the calendar year 1940, up to and including November, follows:

	1940 lbs.	1939 lbs.	1938 lbs.
January	66,216,941	61,138,875	57,433,989
February	59,722,810	53,478,635	52,112,898
March	61,015,994	61,163,870	58,535,167
April	70,775,267	57,674,333	57,578,590
May	75,628,700	71,676,040	63,918,896
June	71,928,580	73,268,181	68,164,386
July	79,935,413	71,359,293	66,665,384
August	79,312,385	74,988,389	72,782,808
September	72,538,802	70,090,608	69,268,094
October	83,010,753	72,608,551	69,903,509
November	70,130,406	67,155,268	59,452,050
Total	790,214,051	734,602,043	696,815,771

Bacon sliced in November, compared with the amounts sliced during the same

month in each of the four years preceding, was:

	lbs.
November, 1940	24,899,646
1939	22,903,197
1938	19,967,069
1937	16,890,154
1936	16,459,062

Production of sliced bacon by months during the calendar year to date has totaled almost 300 million lbs.

	1940 lbs.	1939 lbs.	1938 lbs.
January	24,778,179	19,860,787	17,271,741
February	21,755,893	18,169,033	16,390,822
March	23,306,006	20,793,982	18,004,313
April	26,593,341	19,982,489	19,028,679
May	26,857,536	22,214,142	20,632,082
June	27,439,204	24,547,610	21,344,488
July	30,525,151	24,651,037	21,601,932
August	30,898,065	27,289,035	23,058,673
September	28,227,275	24,928,665	22,951,296
October	27,487,886	24,802,723	21,006,067
November	24,899,646	22,903,197	19,967,069
Total	292,780,137	251,142,700	221,857,222

Meat loaf production in federally inspected plants during November was greater than in each of the four preceding years:

	lbs.
November, 1940	10,447,584
1939	10,182,769
1938	9,357,118
1937	9,614,703
1936	9,679,540

Output of loaves and loaf products by months during the calendar year through November:

	1940 lbs.	1939 lbs.	1938 lbs.
January	9,543,330	8,575,348	7,809,043
February	8,282,639	6,961,454	6,679,673
March	7,929,505	7,159,965	7,129,267
April	9,399,743	7,335,087	6,897,032
May	10,138,963	9,445,941	8,178,376
June	10,018,671	9,833,451	8,553,533
July	10,670,162	8,996,203	7,881,731
August	10,343,854	8,987,824	8,572,719
September	10,308,783	9,808,473	9,294,165
October	12,688,207	11,625,998	10,479,526
November	10,447,584	10,182,769	9,357,118
Total	110,294,541	99,271,253	91,132,183

Volume of meat and meat food products canned during November was larger than in the same month in any of the preceding four years, and exceeded production for any month since March, 1940. November volume was as follows:

	lbs.
November, 1940	71,394,263
1939	62,180,588
1938	48,752,624
1937	52,530,356
1936	61,081,717

Canned pork output was heavy in November, being more than double that in November, 1936 and November, 1937, and was well above the same month in 1938 and 1939:

	lbs.
November, 1940	21,876,313
1939	17,812,551
1938	13,228,676
1937	8,306,216
1936	10,185,190

Total meats and meat food products canned during each of the first 11 months of 1940, and volume of pork canned in each month:

	Meats and Meat Products lbs.	Total Pork lbs.
January	78,877,996	30,963,195
February	74,901,625	31,356,612
March	74,112,062	29,207,296
April	64,525,382	23,769,917
May	59,734,638	21,535,514
June	53,421,580	23,519,786
July	48,125,642	22,748,501
August	39,263,636	17,747,789
September	34,179,700	12,959,900
October	62,938,483	15,411,280
November	71,394,263	21,876,313
Total	661,474,977	251,096,103

HOG CUT-OUT RESULTS SWING SHARPLY DOWNWARD

Because of the rapid rise in hog costs during the week, and the very modest gains in product values, cutting profits entirely disappeared. Lightweight butchers showed a 24c per cwt. loss compared with a 24c profit last week; medium weights erased a 17c profit and went 28c in the red, while heavies cut at a 40c per cwt. loss. Test this week is based on a three-day period.

	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
—180-220 lbs.—				—220-240 lbs.—			—240-270 lbs.—		
Regular hams.....	14.00	14.7	\$2.06	13.80	14.7	\$2.03	13.70	14.7	\$2.01
Picnics.....	5.80	9.7	.54	5.40	9.6	.52	5.30	9.4	.50
Boston butts.....	4.00	12.6	.50	4.00	12.6	.50	4.00	11.6	.46
Loins (blade in).....	9.80	12.5	1.23	9.60	12.4	1.19	9.50	12.3	1.17
Bellies, S. P.....	11.00	12.7	1.40	9.70	12.7	1.23	8.00	11.1	.89
Bellies, D. S.....	2.00	8.1	.16	4.00	8.0	.32
Fat backs.....	1.00	3.2	.03	3.00	3.6	.11	4.00	4.6	.18
Plates and jowls.....	2.50	4.6	.12	3.00	4.6	.14	3.40	4.6	.16
Raw leaf.....	2.10	4.6	.10	2.20	4.6	.10	2.00	4.6	.09
P. S. lard, rend, wt.....	12.40	5.0	.62	11.00	5.0	.55	10.30	5.0	.52
Spareribs.....	1.60	9.0	.14	1.50	7.0	.11	1.50	6.0	.09
Trimnings.....	3.00	7.0	.21	2.80	7.0	.20	2.80	7.0	.20
Feet, tails, neckbones.....	2.0004	2.0004	2.0004
Offal and miscellaneous.....212121
TOTAL YIELD AND VALUE.....	69.00		\$7.20	70.00		\$7.09	70.50		\$6.84
Cost of hogs per cwt.....		\$6.83			\$6.84			\$6.76	
Condemnation loss.....		.04			.04			.04	
Handling and overhead.....		.57			.49			.44	
TOTAL COST PER CWT ALIVE.....		\$7.44			\$7.37			\$7.24	
TOTAL VALUE.....		7.20			7.09			6.84	
Loss per cwt.....		\$.24			\$.28			\$.40	
Loss per hog.....		.48			.64			1.02	

CHICAGO PROVISION MARKETS

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis. Thurs., Dec. 26, 1940

REGULAR HAMS

	Green	*S.P.
8-10	15%	16
10-12	15%	15%
12-14	15%	15%
14-16	15%	15%
16-18 range	15%	15%

BOILING HAMS

	Green	*S.P.
16-18	15%	16
18-20	15%	16
20-22	15%	16
16-20 range	15%	16
16-22 range	15%	16

SKINNED HAMS

	Green	*S.P.
10-12	17	17 1/4
12-14	17	17 1/4
14-16	17	17 1/4
16-18	16 1/2	16 1/2
18-20	15 1/2	15 1/2
20-22	15 1/2	15 1/2
22-24	15 1/2	15 1/2
24-26	14 1/2	14 1/2
26-28	13 1/2	13 1/2
28-30	13 1/2	13 1/2
25/up, No. 2's inc.	11 1/2 @ 11 1/2	11 1/2 @ 11 1/2

PICNICS

	Green	*S.P.
4-6	10 1/4	10 1/4
6-8	10 1/4	10 1/4
8-10	9 1/2	9 1/2
10-12	9 1/2	9 1/2
12-14	9 1/2	9 1/2
8/up, No. 2's inc.	9 1/2	9 1/2

Short shank 1/2 @ 1/2 c over.

BELLIES

(Square cut seedless)

	Green	*D.C.
6-8	13 1/4	14 1/4
8-10	13 1/4	14 1/4
10-12	12 1/2	13 1/2
12-14	12 1/2 @ 12 1/2	13 1/2
14-16	11 1/2	12 1/2
16-18	11 1/2	12 1/2

*Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES

18-20	10 1/4
20-25	10

D. S. BELLIES

	Clear	Rib
16-18	9 1/2 n	9 1/2
18-20	9 1/2	9 1/2
20-25	9 1/2	9 1/2
25-30	9 1/2	9 1/2
30-35	8 1/2	8 1/2
35-40	8 1/2	8 1/2
40-50	8 1/2	8 1/2

D. S. FAT BACKS

6-8	4 1/4
8-10	4 1/4
10-12	5
12-14	5 1/4
14-16	6
16-18	7 1/4
18-20	7 1/4
20-25	7 1/4

OTHER D. S. MEATS

Regular plates	6-8	6%
Clear plates	4-6	4 1/2 n
D. S. jowl butts		5 1/2
S. P. jowls		5 1/2
Green square jowls		6%
Green rough jowls		5 1/2 @ 5 1/2

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Dec. 21	4.40n	4.75n	4.75n
Monday, Dec. 23	4.52 1/2 n	4.90n	4.87 1/2 n
Tuesday, Dec. 24	4.65n	5.00n	5.00n
Wednesday, Dec. 25	Holiday		
Thursday, Dec. 26	4.70n	5.02 1/2 n	5.00n
Friday, Dec. 27	4.60n	4.92 1/2 n	5.00n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	7.00
Kettle rend., tierces, f.o.b. Chgo.	8.00
Leaf, kettle rend., tierces, f.o.b. Chgo.	8.00
Neutral, tierces, f.o.b. Chgo.	7.75
Shortening, tierces, c.a.f.	8.75

Havana, Cuba Lard Price

Wednesday, December 25, 1940

Pure lard	10.22 1/4
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FUTURE PRICES

SATURDAY, DECEMBER 21, 1940

LARD—	Open	High	Low	Close
Dec.	4.30	4.35	4.30	4.35b
Jan.	4.40	4.45	4.40	4.42 1/2 b
Mar.	5.72 1/2	5.75	5.72 1/2	5.72 1/2-75
May	5.92 1/2	5.92 1/2	5.90	5.90b
July	6.12 1/2	6.12 1/2	6.10	6.10
Sept.	6.30	6.32 1/2	6.30	6.30ax

Sales: Dec. 2; Jan. 52; Mar. 3; May 31; July 10; Sept. 9; total, 107 sales.

Open interest: Dec. 2; Jan. 1024; Mar. 96; May 610; July 164; Sept. 65; total 1961 lots.

CLEAR BELLIES—

May	9.00			9.00b
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MONDAY, DECEMBER 23, 1940

LARD—	Open	High	Low	Close
Jan.	4.45	4.57 1/2	4.45	4.55
Mar.	5.85	5.85	5.82 1/2	5.85b
May	5.97 1/2	6.05	5.97 1/2	6.05ax
July	6.15	6.25	6.15	6.22 1/2 b
Sept.	6.35	6.42 1/2	6.32 1/2	6.42 1/2 ax

Sales: Dec. 1; Jan. 96; Mar. 8; May 105; July 9; Sept. 13; total, 232 sales.

Open interest: Dec. 1; Jan. 1020; Mar. 95; May 690; July 167; Sept. 64; total 2,037 lots.

CLEAR BELLIES—

May				9.00b
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TUESDAY, DECEMBER 24, 1940.

LARD—	Open	High	Low	Close
Jan.	4.62 1/2	4.67 1/2	4.62 1/2	4.65b
Mar.	5.90	5.97 1/2	5.90	5.96b
May	6.10-12 1/2	6.15	6.10	6.12 1/2 b
July	6.27 1/2-30	6.35	6.27 1/2	6.32 1/2
Sept.	6.50	6.52 1/2	6.50	6.52 1/2 ax

Sales: Jan. 20; Mar. 11; May 48; July 31; Sept. 13; total 123 sales.

Open interest: Jan. 1,011; Mar. 94; May 708; July 184; Sept. 72; total, 2,069 lots.

CLEAR BELLIES—

May				9.00b
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WEDNESDAY, DECEMBER 25, 1940

Holiday. No market.

THURSDAY, DECEMBER 26, 1940

LARD—	Open	High	Low	Close
Jan.	4.72 1/2	4.75	4.67 1/2	4.70ax
Mar.	6.02 1/2	6.05	6.00	6.00ax
May	6.20	6.22 1/2	6.15	6.15ax
July	6.40	6.40	6.35	6.35ax
Sept.	6.60	6.60	6.52 1/2	6.52 1/2 ax

Sales: Jan., 61; Mar., 8; May, 46; July, 16; Sept., 8; total 139 sales.

Open interest: Jan., 977; Mar., 90; May, 723; July, 189; Sept., 77; total, 2,056 lots.

CLEAR BELLIES—

May				9.00b
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FRIDAY, DECEMBER 27, 1940

LARD—	Open	High	Low	Close
Jan.	4.67 1/2	4.67 1/2	4.57 1/2	4.57 1/2 b
Mar.	5.92 1/2	5.95	5.87 1/2	5.90ax
May	6.15	6.15	6.05	6.05b
July	6.35	6.35	6.22 1/2	6.22 1/2 b
Sept.	6.52 1/2	6.52 1/2	6.40	6.40b

CLEAR BELLIES—

Jan.	9.15	9.20	9.12 1/2	9.20b
May				9.50b

TALLOW FUTURE TRADING

Monday, Dec. 23.—Close.—New: Jan. 4.50@4.60; Mar. 4.60@4.80; May 4.75@4.90; no sales.

Tuesday, Dec. 24.—Close.—New: Jan. 4.55@4.75; Mar. 4.65@4.85; May 4.80@4.95; no sales.

Wednesday, Dec. 25.—Holiday. No market.

Thursday, Dec. 26.—Close.—New: Jan. 4.70@4.90; Mar. 4.85@5.05; May 5.00@5.20; no sales.

Friday, Dec. 27.—Close: Jan. 4.80@5.00; Mar. 4.90@5.15; May, 5.10@5.25; no sales.

MEAT INSPECTED IN NOVEMBER

Meat and meat food products prepared under federal inspection in November:

	Nov., 1940 lbs.
Meat placed in cure:	
Beef	12,857,395
Pork	279,583,630
Smoked and/or dried meat:	
Beef	4,385,810
Pork	142,201,936
Bacon, sliced	24,890,646

Sausage:	
Fresh finished	14,724,042
Smoked and/or cooked	45,687,582
Dried or semi-dried	9,738,781
Meat loaves, head-cheese, chili con carne, jellied products	10,647,584

Cooked meat:	
Beef	530,743
Pork	19,103,957

Canned meat and meat products:	
Beef	6,918,703
Pork	21,876,313
Sausage	2,871,469
Soup	26,261,288
All other	13,466,490

Lard:	
Rendered	129,548,628
Refined	91,204,466
Canned	1,112,268

Rendered pork fat:	
Rendered	15,837,519
Refined	4,731,533
Canned	30,304
Oleo stock	10,719,513
Edible tallow	4,845,411
Compound containing animal fat	20,612,633
Oleomargarine containing animal fat	4,473,578
Miscellaneous	1,294,244

MEAT IMPORTS AT NEW YORK

Imports for the period December 12 to December 18, inclusive, at New York were as follows:

Point of origin	Commodity	Amount lbs.
Argentina—	Canned corned beef	11,916
	Canned corned beef hash	22,368
	Canned roast beef	126,000
Australia—	Fresh frozen beef	15,198
Brazil—	Canned corned beef	48,000
Canada—	Smoked back bacon	3,122
	Dried bacon	170
	Pork sausage	640
	Pork hocks	1,000
	Dried pork	10
	Smoked bacon	113
	Smoked pork butts	35
	Smoked middles	40
	Canned pork ham	1,872
	Fresh chilled pork tenderloins	4,700
	Fresh pork trimmings	5,500
	Fresh pork bellies	5,716
	Fresh pork shoulders	1,000
	Fresh pork spareribs	2,000
	Fresh chilled ham	23,662
Cuba—	3,377 quarters fresh chilled beef	503,390
	Fresh chilled beef cuts	56,651
	Fresh chilled beef tenderloins	1,943
	Fresh chilled beef tongues	727
	Fresh frozen beef cuts	14,689
	Fresh frozen beef livers	913
Paraguay—	Canned corned beef	18,072
	Canned roast beef	36
	Beef extract in tins	3,858
Uruguay—	Canned corned beef	180,000
	Meat extract in tins	2,500

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on December 21, 1940, with comparisons:

	Week Dec. 21	Previous week	Same week '39
Cured meats, lbs.	16,573,000	17,205,000	14,216,000
Fresh meats, lbs.	65,829,000	68,863,000	70,378,000
Lard, lbs.	4,500,000	6,673,000	2,782,000

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

	Carcass Beef		Cor. week.
	Week ended	per lb.	
	December 25, 1940		1939
Prime native steers—			
400-600	22	17 @18	
600-800	22	17 1/2 @18 1/4	
800-1000	22 1/2	17 1/2 @18 1/4	
Good native steers—			
400-600	19 1/4	16 1/2 @17	
600-800	19 1/4	16 1/2 @17 1/4	
800-1000	19 1/4	16 1/2 @17 1/4	
Medium steers—			
400-600	17	16 1/2 @17	
600-800	17	14 1/2 @15 1/4	
800-1000	17 1/2	14 1/2 @15 1/4	
Heifers, good, 400-600—	17 1/2	15 1/2 @16 1/4	
Cows, 400-600	12	10 1/2 @12 1/4	
Hind quarters, choice—	24	18 1/2 @20 1/4	
Fore quarters, choice—	16	12 @13 1/4	

Beef Cuts

Steer loins, prime—	unquoted	unquoted
Steer loins, No. 1—	34	32
Steer loins, No. 2—	31	29
Steer short loins, prime—	unquoted	unquoted
Steer short loins, No. 1—	40	42
Steer short loins, No. 2—	35	33
Steer loin ends (hips)—	30	28
Steer loin ends, No. 2—	29	27
Cow loins—	18	16
Cow short loins—	20	18
Cow loin ends (hips)—	20	18
Steer ribs, prime—	unquoted	unquoted
Steer ribs, No. 1—	28	23
Steer ribs, No. 2—	25	16
Cow ribs, No. 2—	13	12 1/2
Cow ribs, No. 3—	12	12
Steer rounds, prime—	unquoted	unquoted
Steer rounds, No. 1—	19	17
Steer rounds, No. 2—	18 1/2	16
Steer chuck, prime—	unquoted	unquoted
Steer chuck, No. 1—	17	13 1/2
Steer chuck, No. 2—	16 1/2	12
Cow rounds—	14	10
Cow chuck—	13 1/2	8
Steer plates—	11	7
Medium plates—	10 1/2	7
Briskets, No. 1—	17	12
Cow navel ends—	9 1/2	6
Steer navel ends—	9 1/2	6
Fore shanks—	10	9
Hind shanks—	8	8
Strip loins, No. 1 bbls.—	75	55
Strip loins, No. 2—	40	26
Sirloin butts, No. 1—	31	19
Sirloin butts, No. 2—	21	15
Beef tenderloins, No. 1—	70	65
Beef tenderloins, No. 2—	68	60
Rump butts—	25	14
Flank steaks—	18	12
Shoulder clods—	15	10
Hanging tenderloins—	15	10
Insides, green, 12 @18 range—	19	16 1/4
Outsides, green, 8 lbs. up—	16 1/4	15 1/2
Knuckles, green, 8 lbs. up—	17 1/4	16

Beef Products

Brains—	7	6
Hearts—	10	10
Tongues—	18	18
Sweetbreads—	14	17
Ox-tail—	9	9
Fresh tripe, H. C.—	5	10
Fresh tripe, H. C.—	21	11 1/2
Livers—	21	20
Kidneys—	9	9

Veal

Choice carcass—	16 @17	15 1/2
Good carcass—	14 @15	14 1/2
Good saddles—	20	20
Good racks—	14	11
Medium racks—	11	9

Veal Products

Brains, each—	10	10
Sweetbreads—	30	30
Calf livers—	53	38

Lamb

Choice lambs—	16	15
Medium lambs—	15	13
Choice saddles—	20	18
Medium saddles—	18	16
Choice fores—	12	12
Medium fores—	11	11
Lamb fries—	28	22
Lamb tongues—	17	17
Lamb kidneys—	15	15

Mutton

Heavy sheep—	5 1/2	6
Light sheep—	7	8
Heavy saddles—	9	7
Light saddles—	10	10
Heavy fores—	4	5
Light fores—	6	6
Mutton legs—	12	10
Mutton loins—	8	8
Mutton stew—	4	4
Sheep tongues—	11	18 1/4
Sheep heads, each—	11	11

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.—	14	13
Picnics—	11 1/4	10 1/2
Skinless shoulders—	11 1/4	11
Tenderloins—	25	26
Spareribs—	10	10 1/2
Back fat—	7	7
Boston butts—	13	11 1/2
Boneless butts, cellar trim, 2 @4—	17 1/2	15
Hocks—	7	8 1/2
Tails—	5	8
Neck bones—	3	4
Slip bones—	7	8
Blade bones—	7	9
Pigs' feet—	2 1/2	3 1/2
Kidneys, per lb.—	4	4
Livers—	8	8
Brains—	7	7
Ears—	4	4
Snouts—	4	4
Heads—	6	6 1/2
Chitterlings—	5	5

WHOLESALE SMOKED MEATS

Fancy regular hams, 14 @16 lbs., parchment paper—	18 @19
Fancy skinned hams, 14 @16 lbs., parchment paper—	20 @20 1/2
Standard reg. hams, 14 @16 lbs., plain—	17 @18
Picnics, 4 @8 lbs., short shank, plain—	13 @14
Picnics, 4 @8 lbs., long shank, plain—	11 @12
Fancy bacon, 6 @8 lbs., plain—	19 @19 1/2
Standard bacon, 6 @8 lbs., plain—	17 @17 1/2
No. 1 beef sets, smoked—	41 @42
Insides, 8 @12 lbs.—	36 @37
Knuckles, 5 @9 lbs.—	37 @38 1/2
Cooked hams, choice, skin on, fattened—	31
Cooked hams, choice, skinless, fattened—	33 1/2
Cooked picnics, skin on, fattened—	26
Cooked picnics, skinless, fattened—	28 1/2

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.—	\$15.75
Lamb tongue, short cut, 200-lb. bbl.—	65.00
Regular tripe, 200-lb. bbl.—	17.25
Honeycomb tripe, 200-lb. bbl.—	22.25
Pocket honeycomb tripe, 200-lb. bbl.—	26.00

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces—	\$13.00
80-100 pieces—	12.50
100-125 pieces—	11.50
Clear plate pork, 25-35 pieces—	11.50
Bean pork—	13.00
Brisket pork—	18.50
Plate beef—	22.50
Extra plate beef—	22.00

SAUSAGE MATERIALS

Regular pork trimmings—	7 1/2
Special lean pork trimmings 85%—	13
Extra lean pork trimmings 95%—	14 @14 1/4
Pork cheek meat (trimmed)—	9 1/2
Pork hearts—	6 @6 1/2
Pork livers—	6
Native boneless bull meat (heavy)—	15 1/4 @15 1/4
Boneless chucks—	14 @14 1/4
Shank meat—	13 @13 1/4
Beef trimmings—	12 @12 1/2
Beef cheeks (trimmed)—	9 1/2
Dressed canners, 350 lbs. and up—	9 1/2 @10
Dressed canner cows, 400-450 lbs.—	10 1/2 @10 1/4
Dr. bologna bulls, 600 lbs. and up—	11 1/2
Pork tongues, canner trim, fresh—	6

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton—	23 1/2
Country style sausage, fresh in link—	18 1/2
Country style sausage, fresh in bulk—	16 1/2
Frankfurters, in sheep casings—	23
Frankfurters, in hog casings—	21 1/2
Skinless frankfurters—	21
Bologna in beef bungs, choice—	17 1/2
Bologna in beef middles, choice—	18
Liver sausage in beef rounds—	15
Liver sausage in hog bungs—	17
Smoked liver sausage in hog bungs—	21 1/2
Head cheese—	16
New England luncheon specialty—	21
Mince luncheon specialty, choice—	19
Tongue & blood—	17
Blood sausage—	17
Rouge—	16 1/4
Pollak sausage—	22 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs—	36
Thuringer—	20
Farmer—	28
Holsteiner—	28
B. C. salami, choice—	33 1/2
Milano, salami, choice in hog bungs—	31 1/2
B. C. salami, new condition—	19 1/2
Frissas, choice, in hog middles—	32
Genoa style salami, choice—	39
Pepperoni—	31
Mortadella, new conditions—	39 1/2
Capicola—	42
Italian style hams—	30
Virginia hams—	38 1/2

CURING MATERIALS

Nitrite of soda (Chgo. w'house stock), in 400-lb. bbls., delivered—	\$2.75
Saltwater, less than ten lots f.o.b. N. Y.—	8.00
Dbl. refined granulated—	9.00
Small crystals—	9.25
Medium crystals—	10.00
Large crystals—	10.00
Pure rfd. gran. nitrate of soda—	2.90
Pure rfd. powdered nitrate of soda—	5.90
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago, per ton—	7.20
Granulated—	6.80
Medium, dried—	6.80
Sugar—	
Raw, 98 basis, f.o.b. New Orleans—	2.95
Standard gran., f.o.b. refiners (2%)—	4.40
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%—	4.10
Dextrose, in car lots, per cwt. (Cotton)—	3.64
In paper bags—	3.50

SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 180 pack—	.16
Domestic rounds, 140 pack—	.14
Export rounds, wide—	.40
Export rounds, medium—	.21
Export rounds, narrow—	.25
No. 1 weasand—	.06
No. 2 weasand—	.05
No. 1 bungs—	.12
No. 2 bungs—	.08
Middles, regular—	.45
Middles, select, wide, 2 @2 1/4 in.—	.50
Middles, select, extra, 2 1/4 in. & up—	.75
Dried bladders:	
12-15 in. wide, flat—	.85
10-12 in. wide, flat—	.65
8-10 in. wide, flat—	.35
6-8 in. wide, flat—	.25

Pork casings:	
Narrow, per 100 yds.—	1.50
Narrow, special, per 100 yds.—	1.45
Medium, regular—	1.00
English, medium—	.85
Wide, per 100 yds.—	.80
Extra wide, per 100 yds.—	.60
Export bungs—	.12
Large prime bungs—	.10
Medium prime bungs—	.08
Small prime bungs—	.04 1/2
Middles, per set—	.14

SPICES

(Basis Chicago, original bbls., bags or bales.)

Allspice, prime—	31 1/2	35
Black pepper—	33	38 1/2
Chili pepper—	25	25
Powder—	24	24
Cloves Amboyne—	27 1/2	32 1/2
Zanzibar—	19	22
Ginger, Jamaica—	14 1/2	19
African—	10	13
Mace, Fancy Banda—	59	67
East India—	53	60
East & West India Blend—	53	56
Mustard flour, fancy—	34	34
No. 1—	21	21
Nutmeg, fancy Banda—	21	24
East India—	18	22 1/2
East & West India Blend—	16	16
Paprika, Spanish—	48	48 1/2
Paprika, Hungarian—	44	46 1/2
No. 1 Hungarian—	44	44
Pepper, Cayenne—	35	35
Red No. 1—	26	26
Black Malabar—	9 1/2	18 1/2
Black Lampung—	6 1/2	8 1/2
Pepper, white Singapore—	9 1/2	13 1/2
Muntok—	9 1/2	13 1/2
Packers—	11 1/2	11 1/2

SEEDS AND HERBS

	Whole	Ground
Caraway seed—	50	60
Celery seed, French—	58	70
Cominos seed—	24	29
Coriander Morocco bleached—	12	12
Coriander Morocco natural No. 1—	11	13
Mustard seed, fancy yellow—	26	26
American—	15	15
Marjoram French—	32	32
Oregano—	12	16
Sage, Dalmation No. 1—	1.40	1.70

(Continued on page 26.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY
2407 SOUTH LA SALLE STREET
CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy	22½ @ 24½
Choice, native, light	21 @ 23½
Native, common to fair	18 @ 19

Western Dressed Beef

Native steers, 600@800 lbs.	18 @ 19
Native choice yearlings, 440@600 lbs.	17 @ 18
Good to choice heifers	16 @ 17
Good to choice cows	14 @ 15
Common to fair cows	13 @ 14
Fresh bologna bulls	13 @ 14

BEEF CUTS

	Western	City
No. 1 ribs	23 @ 24	22 @ 24
No. 2 ribs	20 @ 21	21 @ 22
No. 3 ribs	19 @ 20	20 @ 21
No. 1 loins	32 @ 36	36 @ 40
No. 2 loins	26 @ 32	30 @ 35
No. 3 loins	20 @ 24	25 @ 29
No. 1 hinds and ribs	20 @ 21	21 @ 24
No. 2 hinds and ribs	18 @ 19	19 @ 21
No. 1 rounds	17 @ 18	17 @ 18
No. 2 rounds	16 @ 17	16 @ 17
No. 3 rounds	15 @ 16	15 @ 16
No. 1 chucks	15 @ 16	15 @ 16
No. 2 chucks	14 @ 15	14 @ 15
No. 3 chucks	13 @ 14	13 @ 14
City dressed bolognas	13½ @ 14½	
Rolls, reg. 4@6 lbs. av.	18 @ 20	
Rolls, reg. 6@8 lbs. av.	23 @ 25	
Tenderloins, 4@6 lbs. av.	50 @ 60	
Tenderloins, 5@6 lbs. av.	50 @ 60	
Shoulder clods	16 @ 18	

DRESSED VEAL

Good	16½ @ 17½
Medium	15½ @ 16½
Common	14½ @ 15½

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good	16½ @ 17
Genuine spring lambs, good to medium	15½ @ 16
Genuine spring lambs, medium	14½ @ 15½
Sheep, good	8 @ 10
Sheep, medium	6 @ 8

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in	\$ 10.00
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in	12.00

FRESH PORK CUTS

Pork loins, fresh, Western 10@12 lbs. av.	13½ @ 14
Shoulders, Western, 10@12 lbs. av.	11½ @ 12½
Butts, regular, Western	13½ @ 14
Hams, Western, fresh, 10@12 lbs. av.	17½ @ 18
Picnics, Western, fresh, 6@8 lbs. av.	11½ @ 12½
Pork trimmings, extra lean	15½ @ 16
Pork trimmings, regular, 50% lean	9½ @ 10
Spareribs	11½ @ 12

COOKED HAMS

Cooked hams, choice, skin on, fattened	37
Cooked hams, choice, skinless, fattened	37

SMOKED MEATS

Regular hams, 8@10 lbs. av.	19½ @ 20
Regular hams, 10@12 lbs. av.	19½ @ 20
Regular hams, 12@14 lbs. av.	19½ @ 20
Skinned hams, 10@12 lbs. av.	20½ @ 21
Skinned hams, 12@14 lbs. av.	19½ @ 20
Skinned hams, 16@18 lbs. av.	19 @ 20
Skinned hams, 18@20 lbs. av.	19 @ 20
Picnics, 4@6 lbs. av.	15 @ 15½
Picnics, 6@8 lbs. av.	15 @ 15½
Bacon, boneless, Western	19½ @ 20
Bacon, boneless, city	19 @ 20
Beef tongue, light	22 @ 23
Beef tongue, heavy	23 @ 24

FANCY MEATS

Fresh steer tongues, untrimmed	16c a pound
Fresh steer tongues, l. c. trimmed	28c a pound
Sweetbreads, beef	25c a pound
Sweetbreads, veal	60c a pair
Beef kidneys	11c a pound
Mutton kidneys	5c each
Livers, beef	29c a pound
Oxtails	14c a pound
Beef hanging tenders	30c a pound
Lamb fries	12c a pair

BUTCHERS' FAT

Shop Fat	\$1.00 per cwt.
Breast Fat	1.50 per cwt.
Edible Suet	2.50 per cwt.
Inedible Suet	2.00 per cwt.

GREEN CALFSKINS

5-9 9½-12½ 12½-14 14-18 18 up	
Prime No. 1 veals	21 3.10 3.40 3.45 3.75
Prime No. 2 veals	19 2.80 3.10 3.15 3.35
Buttermilk No. 1	16 2.60 2.90 2.95
Buttermilk No. 2	15 2.45 2.75 2.80
Branded gruby	18 1.75 2.05 2.10 2.15
Number 3	13 1.75 2.05 2.10 2.15

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on December 24, 1940:

Fresh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				HOLIDAY
400-500 lbs. ¹	\$18.50@21.00		\$20.50@22.00	
500-600 lbs.	18.50@21.00		20.50@22.00	
600-700 lbs. ²	19.50@22.00	\$19.50@21.50	20.50@22.00	
700-800 lbs. ²	19.50@22.00	19.50@21.50	20.50@22.00	
STEER, Good:				
400-500 lbs. ¹	15.50@18.50			
500-600 lbs.	15.50@18.50		17.50@20.00	
600-700 lbs. ²	16.00@19.50	17.50@19.50	17.50@20.00	
700-800 lbs. ²	16.00@19.50	17.50@19.50	17.50@20.00	
STEER, Commercial:				
400-600 lbs. ¹	12.50@15.00		14.00@17.00	
600-700 lbs. ²	12.50@15.00	15.00@17.50	14.50@17.50	
STEER, Utility:				
400-600 lbs. ¹	11.00@12.50	13.50@15.00	13.00@14.00	
COW (all weights):				
Commercial	12.50@14.00	13.00@14.00	13.50@14.50	
Utility	11.25@12.50	12.00@13.00	12.50@13.50	
Canner	10.25@11.25	11.00@12.00	11.50@12.50	
Fresh Veal and Calf: ³				
VEAL, Choice:				HOLIDAY
80-130 lbs.	15.00@17.00	16.00@17.50	16.50@18.00	
130-170 lbs.	14.00@16.00			
VEAL, Good:				
50-80 lbs.	13.00@14.00	13.50@15.50	14.00@16.00	
80-130 lbs.	14.00@15.00	14.00@16.00	14.50@16.50	
130-170 lbs.	13.00@14.00			
VEAL, Commercial:				
50-80 lbs.	12.00@13.00	12.00@13.50	12.50@14.00	
80-130 lbs.	12.50@14.00	12.50@14.00	13.00@14.50	
130-170 lbs.	12.00@13.00	12.00@13.00	12.00@13.00	
VEAL, Utility:				
All weights	10.00@12.00	10.50@12.50	11.50@12.50	
Fresh Lamb and Mutton:				
LAMB, Choice:				HOLIDAY
30-40 lbs.	16.00@17.00	17.00@18.00	17.00@18.00	
40-45 lbs.	16.00@17.00	16.00@17.00	16.00@17.00	
45-50 lbs.	14.50@16.00	15.50@16.50	15.50@16.00	
50-60 lbs.	14.00@15.00	14.50@15.50	14.00@15.50	
LAMB, Good:				
30-40 lbs.	14.00@16.00	16.00@17.00	16.00@17.00	
40-45 lbs.	14.00@16.00	15.00@16.00	15.00@16.00	
45-50 lbs.	13.50@14.50	14.50@15.50	14.50@15.50	
50-60 lbs.	13.00@14.00	13.50@14.50	13.00@14.50	
LAMB, Commercial:				
All weights	12.00@14.00	13.00@15.00	13.00@15.00	
LAMB, Utility:				
All weights	11.00@12.00	12.50@14.50	12.00@14.00	
MUTTON (Ewe), 70 lbs. down:				
Good	7.00@ 8.00	7.50@ 8.50	7.50@ 8.50	
Commercial	6.00@ 7.00	6.50@ 7.50	6.50@ 7.50	
Utility	5.00@ 6.00	5.50@ 6.50	5.50@ 6.50	
Fresh Pork Cuts: ⁴				
LOINS, No. 1 (Bladeless Incl.):				HOLIDAY
8-10 lbs.	13.50@14.00	13.00@14.00	13.50@14.00	
10-12 lbs.	13.50@14.00	13.00@14.00	13.50@14.00	
12-15 lbs.	13.00@13.50	13.00@13.50	13.00@13.50	
16-22 lbs.	12.00@13.00			
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.	11.00@11.50		12.00@12.50	
BUTTS, Boston Style:				
4- 8 lbs.	12.50@13.00		13.50@14.50	
SPARE RIBS:				
Half sheets	10.00@10.50			
TRIMMINGS:				
Regular	7.00@ 7.50			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, calf, lamb and mutton prices apply to straight and calculated carcass basis.

MARGARINE GROUPS COMBINE

Consolidation of the Institute of Margarine Manufacturers, Washington, D. C. and the National Association of Margarine Manufacturers, Columbus, Ohio, was announced last week.

The new association will be known as the National Margarine Institute, and will have for its objective the advancement of the best interests of the margarine industry, with respect to the manufacture, sale and consumption of its product. Headquarters will be in the

Old Colony bldg., Chicago, and will be directed by Charles H. Janssen, secretary, who served in a like capacity with the manufacturers' association.

A. K. Fisher, vice president of the John F. Jelke Co., Chicago, was elected president for the ensuing year; F. W. Abke, general manager, Standard Margarine Co., Indianapolis, was elected vice president, and William Dickinson of Durkee Famous Foods, Chicago, treasurer. Dr. J. S. Abbott of Washington, D. C., is director of research.

Firm Tallow, Grease Tone Follows Pig Crop Report

Market at New York steadier, at unchanged prices—Outlook for smaller hog supplies viewed as favorable omen; firmer lard market also a constructive factor — By-product tone stronger.

TALLOW.—The tallow market displayed a firm undertone at New York this week, although quatably unchanged and quieter. The latter was attributed to the year-end holidays, and to the fact that at this season factories are closed down for inventory. Indications were that some small amounts of extra changed hands at the unchanged price of 4½c, with that figure persistently bid, and offerings distinctly lighter. Producers were encouraged by a sharp rally in lard and steadier oil markets. Nothing was heard during the week of any additional lard finding its way into the soap kettle, while the government pig report, indicating fewer hogs in the country from this year's crop than last, and prospects for another important reduction in the spring crop of 1941, was regarded as constructive on tallow prices, since it indicated less likelihood of competition from lard.

At New York, edible was quoted at 4½c; extra, 4½@4¼c, and special, 4¼c.

Bolstered by continued strength in lard and the prospect of reduced lard production, as indicated by the government pig report, the tallow market at Chicago this week took on a firmer tone, with prices advancing slightly on several items. Although most large producers generally were inclined to withhold offerings temporarily until the turn of the year, there was sufficient scattered trading at the list, mainly by outside packers, to lend support to the market. Buying interest at the advances was mainly dealer interest. Speculative interest by dealers late in the week had slackened a little, but appeared sufficient to hold market firm in face of light offerings. On Tuesday, a couple of tanks of No. 1 tallow sold at 4¼c, Cincinnati, for January, and several tanks of special at 4½c, Chicago, January. On Thursday, a little prime tallow was reported sold between outside points equal to 4¼c, Chicago basis. Quotations on Thursday at Chicago were:

Edible tallow.....	4½@4¼
Fancy tallow.....	4¼
Prime packers.....	4¼
Special tallow.....	4¼
No. 1 tallow.....	4¼@4¼

STEARINE.—The market was quiet but steady at New York. Oleo was quoted at 6c. There were intimations that stearine could be bought slightly below that level from the West.

At Chicago, the market was quiet but steady. Prime was 5½@6c.

OLEO OIL.—Demand continued rou-

tine and moderate at New York, but the market held steady. Extra was quoted at 6¼@6¾c; prime, 6@6½c, and lower grades, 5½@6¼c.

At Chicago, the market was steady but quiet. Extra was quoted at 7¼c.

GREASE OIL.—The market was holiday-quiet but steady at New York. No. 1 was quoted at 7¼c; No. 2, 7½c; extra, 8¼c; extra No. 1, 8c; winter strained, 8½c; prime burning, 9c; and prime inedible, 8¼c.

Grease oil quotations at Chicago were as follows: No. 1, 7¼c; No. 2, 7c; extra, 7¼c; extra No. 1, 7½c; extra winter strained, 8c; special No. 1, 7¼c; prime burning, 8½c; and prime inedible, 8¼c. Acidless tallow oil was quoted in the Chicago market at 7¼c.

NEATSFOOT OIL.—Demand was moderate but the market steady at New York. Cold test was quoted at 15¼c; extra, 8¼c; extra No. 1, 8c; No. 1, 7½c; prime, 8c; and pure, 10¼c.

Neatsfoot oil quotations at Chicago were: Cold test, 14¼c; extra, 7¼c; No. 1, 7½c; prime, 8c, and pure, 10¼c.

GREASES.—The market for greases at New York this week was quiet but displayed a steadier tone, the result of a firming in lard, maintenance of recent tallow levels, and lighter offerings from producers. While demands were not large, owing to the year-end season, with factories closed down, offerings of greases were less free at the 4c level, and producers' ideas were a little stiffer, with evidence of less prospective competition from lard.

At New York, choice white was quoted at 4½c; yellow and house, 4c, and brown, 3¼@3¾c.

Action of the grease market at Chicago this week paralleled that of tallow, with prices firming a little in sympathy with lard strength and the bullish interpretation given by the trade to the government pig report. Although the volume of trade was not large, with major producers preferring to remain temporarily inactive until the first of the year, sufficient scattered trading took place, mainly on dealer interest, to support the advances. Major producers on Thursday, while not offering, were inclined to talk ¼c higher. On Tuesday, bids of 4¼c, Chicago, for white grease were declined, and a sale was reported at outside point equal to 4½c, Chicago basis. Earlier in the week, a couple of tanks of white grease sold at 4¼c, Chicago, and this figure was bid. Quotations on Thursday at Chicago were:

Choice white grease.....	4¼
A-white grease.....	4¼
B-white grease.....	4¼
Yellow grease, 10-15 f.f.a.....	4 @4¼
Yellow grease, 16-20 f.f.a.....	3¼@4
Brown grease.....	3¼@3¾

BY-PRODUCTS MARKETS

(Quotations given are basis Chicago.)
December 26, 1940

By-products gained strength this week in sympathy with advances in tallow and grease market. Volume of trade light on account of holiday and inventory period.

Blood

More interest in dried blood, with some sales reported as high as \$2.50, Chicago.

	Unit
	Ammonia
Unground.....	\$2.45@2.50

Digester Feed Tankage Materials

Stronger trend in digester feed tankage; sales reported in range below. Last sales of liquid stick were at the \$1.25 level.

Unground, 11 to 12% ammonia.....	\$2.40@2.50
Unground, 6 to 10%, choice quality.....	2.60@2.75
Liquid stick.....	1.25

Packinghouse Feeds

No change in prices of packinghouse feeds, which remain firm along with strength in allied markets. Demand slack.

	Carlots.
	Per ton
60% digester tankage.....	\$45.00
50% meat and bone scraps.....	40.00
Blood-meal.....	55.00
Special steam bone-meal.....	50.00

Bone Meals (Fertilizer Grades)

Dull and nominal tone in bone meals; no important price movement.

	Per ton
Steam, ground, 3 & 50.....	\$35.00
Steam, ground, 2 & 26.....	32.50

Fertilizer Materials

Fertilizer materials offered at prices below; market dull and nominal.

	Per ton
High grade tankage, ground.....	\$
10@11% ammonia.....	2.25 & 10c
Bone tankage, unground, per ton.....	18.00@20.00
Hoof meal.....	2.75@2.85

Dry Rendered Tankage

Cracklings moved up about 2½c this week, with scattered sales reported at the higher levels.

	Per ton
Hard pressed and expeller unground, up to 48% protein (low test).....	.55
above 48% protein (high test).....	.50 @.52½
Soft pressed pork ac. grease and quality, ton.....	32.50
Soft pressed, beef, ac. grease and quality, ton.....	30.00

Gelatine and Glue Stocks

No changes in this market, which continues dull and nominal.

	Per ton
Calf trimmings.....	\$30.00@32.50
Sinews, plizles.....	18.00@20.00
Cattle jaws, skulls and knuckles.....	30.00@32.50
Hide trimmings.....	18.00@17.00
Pig skin scraps and trim, per lb.....	5¼c

Bones and Hoofs

Quiet situation in bones and hoofs; previous prices continue to prevail.

	Per ton
Round shins, heavy.....	\$50.00
light.....	47.50@50.00
Flat shins, heavy.....	42.50@45.00
light.....	40.00
Blades, buttocks, shoulders & thighs.....	37.50@40.00
Hoofs, white.....	55.00
Hoofs, house run, unassorted.....	26.00@28.00
Junk bones.....	24.00@25.00

Animal Hair

Dull situation in animal hair market.

Winter coll dried, per ton.....	\$50.00@52.50
Summer coll dried, per ton.....	25.00@30.00
Winter processed, black, lb.....	7½@8¼c
Winter processed, gray, lb.....	7 @7¼c
Summer processed, gray, lb.....	3 @3¼c
Cattle switches.....	3¼c

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$28.00
Blood, dried, 16% per unit.....	2.30
Unground fish scrap, dried, 11½% ammonia, 10% B. P. L., f.o.b. fish factory.....	nominal
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	51.00
January shipment.....	51.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.50 & 50c
Soda nitrate, per net ton; bulk, ex-vessel Atlantic and Gulf ports.....	27.00
in 200-lb. bags.....	28.70
in 100-lb. bags.....	29.40
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	2.35 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	2.25 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$32.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	32.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	8.50

Dry Rendered Tankage

50/55% protein, unground.....	45c
60% protein, unground.....	45c

EASTERN FERTILIZER MARKETS

New York, December 24, 1940.

The markets were very quiet during the past week, due to the approach of the holiday season.

A number of cars of blood sold at \$2.20, f.o.b. New York, and the market is improved, with sellers now asking \$2.30.

Further sales of cracklings were made at 45c per unit, f.o.b. New York, and 42½c at outside points. Very little trading was reported in tankage, and supplies are not pressing on the market.

NOVEMBER MARGARINE TAX

Taxes paid on oleomargarine during November, 1940 and 1939, according to the report of the U. S. Bureau of Internal Revenue, were as follows:

	1940	1939
Excise taxes.....	\$ 82,010.37	\$ 70,707.87
Special taxes.....	21,981.04	23,365.25
Total.....	\$103,991.41	\$ 94,073.12

Quantity of product on which tax was paid during November, 1940, totaled 29,896 lbs. of colored margarine and 31,565,508 lbs. of uncolored; during November, 1939, tax was paid on 26,307 lbs. of colored and on 27,230,868 lbs. of uncolored margarine.

CHICAGO COTTON OIL

Monday, Dec. 23.—Close: Jan. 5.71 b; Mar. 5.83 b; May 5.93 b; July 6.00 b; cash close 5.75 ax.

Tuesday, Dec. 24.—Close: Jan. 5.80 b; Mar. 5.86 b; May 6.03; July 6.07 b; cash close 5.87½ b.

Wednesday, Dec. 25.—Holiday. No market.

Thursday, Dec. 26.—Close: Jan. 5.80 b; Mar. 5.86 b; May 6.03 b; July 6.07 b; cash close 5.87½ b.

Friday, Dec. 27.—Close: Jan. 5.85b; Mar. 5.88b; May 5.99b; July 6.07b; cash close 5.87½ b.

Cottonseed Oil Rallies But Fails to Match Lard Gains

Speculative interest light—Some professionals switch to long side of oil—Consumer demand fair and cash oil and shortening steady—Soybean oil firmer.

COTTONSEED oil futures rallied ¼c per pound this week at New York in trailing the sharp recovery in the lard market. The extent of the advance was somewhat disappointing in that crude oil continued relatively steady in the South and there was little selling pressure on the oil market. However, lard has been relatively cheap compared with cottonseed oil and the indications of smaller future lard supplies had more influence upon lard than on oil.

Speculative interest in the oil market was on a light scale and this accounted for the lagging tendency. Some new buying and covering developed; local professionals in many cases switched from the short to the long side of oil. Consumer demand in the Metropolitan area was only fair, and this also operated against bulges. Cash oil and shortening prices were steady to firm.

Moderate hedging pressure was encountered in the July delivery on a scale upward, but this was not large and was not pressed. The fact that crude oil was not moving freely kept down hedging pressure. The government was expected to allocate orders on 16,000,000 lbs. of cotton oil shortening and on cotton oil for the Navy this week.

The holiday season held down speculative interest and profit-taking developed on the bulges, partly predicated on the belief that the recovery in lard has been a little too rapid.

COCONUT OIL.—The market was quiet but steady at New York with tanks quoted at 2¼c. The Pacific coast market was called 2¼c.

CORN OIL.—Offerings continued scanty. The New York price was 6c nominal.

SOYBEAN OIL.—A firmer trend developed with improvement in demand and a stronger tone in lard and cotton-

seed oil. At New York, buyers were bidding 4¼c for nearby bean oil, and 4¼c was bid for forward delivery. Sellers were holding at the 4¼c level and it was indicated that liberal quantities were available at the latter figure.

PALM OIL.—The market was quiet and unchanged at New York. Nearby Sumatra and Nigre were quoted at 2¼c, New York, and forward shipment at 1¼c.

OLIVE OIL FOOTS.—Trade was quiet at New York but the market was steady. Tanks were quoted around 9½c.

PEANUT OIL.—The market was steadier and Southeast crude traded at 5c.

COTTONSEED OIL.—Valley and Southeast crude were quoted Tuesday at 5c paid; Texas, 4¼c nominal at common points; Dallas, 4¼c nominal.

Futures market transactions for the week at New York were:

FRIDAY, DECEMBER 20, 1940

	Sales	High	Low	Range	Closing—
January	15	588	590
February	591	nom
March	23	596	590	590	595
April	593	nom
May	33	605	599	599	600
June	603	nom
July	47	612	605	605	606
August	609	nom

Sales 118 contracts.

SATURDAY, DECEMBER 21, 1940

January	590	595
February	592	nom
March	591	596
April	594	nom
May	3	604	600	602	604
June	606	nom
July	1	606	606	609	610
August	613	nom

Sales 4 contracts.

MONDAY, DECEMBER 23, 1940

January	4	592	590	594	598
February	596	nom
March	598	600
April	600	nom
May	17	608	605	609	606
June	610	nom
July	36	615	612	614	615
August	619	nom

Sales 57 contracts.

TUESDAY, DECEMBER 24, 1940

January	6	604	600	605	610
February	607	nom
March	2	612	611	610	612
April	613	nom
May	68	620	611	618	trad
June	621	nom
July	38	627	616	624	trad
August	628	nom

Sales 112 contracts.

WEDNESDAY, DECEMBER 25, 1940

(Closed—Christmas.)

THURSDAY, DECEMBER 26, 1940

January	7	602	600	602	bid
March	7	611	610	606	bid
May	22	624	613	616	bid
July	32	629	617	621	bid

(See page 32 for later markets.)

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	@5
White deodorized, in bbls., f.o.b. Chgo.....	6¼ @6½
Yellow, deodorized.....	6¼ @6½
Soap stock, 50% f.i.a. f.o.b. consuming points.....	1¼ @1½
Soybean oil, f.o.b. mills, in tanks.....	4¼ @4½
Corn oil, in tanks, f.o.b. mills.....	6 @6½
Coconut oil, sellers tanks, f.o.b. coast.....	2½ @2½
Refined coconut, bbls., f.o.b. Chicago.....	8 @8½

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	14½
White animal fat.....	11½
Water churned pastry.....	12
Milk churned pastry.....	13
White "nut" type.....	8
Vegetable type.....	7½

LIVER PRODUCTS

In Volume 3 of THE NATIONAL PROVISIONER'S packers' encyclopedia, "Sausage and Meat Specialties," tested and proved formulas for the manufacture of liver products are presented.

Cudahy 1940 Report

(Continued from page 7.)

which was a new enlarged sausage kitchen at the Los Angeles plant.

Consolidated income statement of the Cudahy Packing Co. and its subsidiaries:

Net Sales and Operating Revenues.....	\$211,924,795.01	
Cost of Sales and Operating Expenses....	205,086,784.70	
	\$ 6,838,010.31	
Deduct:		
Provision for depreciation	\$1,774,586.99	
Taxes, other than income taxes.....	1,458,662.16	3,233,249.15
Operating profit ..		\$ 3,604,761.16
Other Income:		
Dividends	\$ 10,991.27	
Interest	11,216.63	
Profits on bonds and debentures retired and in treasury....	53,386.56	
Miscellaneous	23,944.85	99,539.31
		\$ 3,704,300.47
Interest and Other Income Charges:		
Interest on long-term debt	\$ 872,975.66	
Other interest	131,286.58	
Amortization of debt discount and expense	41,664.00	
Adjustment of investment in foreign subsidiary	19,999.00	1,065,925.24
		\$ 2,638,375.23
Provision for Income Taxes		504,793.51
		\$ 2,133,581.72
Minority Interest Share Subsidiary's Earnings		17,358.92
Net income.....		\$ 2,116,222.80

Summary of consolidated surplus for the fiscal year ended November 2:

	Capital Surplus	Earned Surplus
Surplus Balances at October 28, 1939.....	\$1,727,486.50	\$3,193,672.52
Capital Surplus Created by Reduction in Par Value of Common Stock from \$50 to \$30 per share.....	9,349,780.00	—
	\$11,077,266.50	\$3,193,672.52

Deduct:

Adjustment as of October 30, 1939 to reflect a reduction in ledger value of buildings, machinery and equipment (\$2,984,557.89) and an increase in reserves for depreciation (\$6,476,500.57) made primarily to reflect a cost appraisal of such assets and the accrued depreciation thereon as of October 30, 1939 as determined by independent engineers... \$ 9,461,058.46

Write-off of ledger amounts as at October 30, 1939 of—
Old Dutch Cleanser advertising investment... 750,000.00

Unamortized debt discount and expense applicable to refunded issues... 588,942.00

Total thereof charged to earned surplus to the extent of the balance in that account and the remainder charged to capital surplus... \$10,800,000.46

Surplus Balances After Foregoing	\$3,470,938.56	\$ —
Surplus Applicable to Additional Stock of a Subsidiary Acquired During Year.....	23,063.57	—
Net Income for Year Ended November 2....	—	2,116,222.80

Balances as at November 2, 1940 of:		
Capital surplus.....	\$3,494,002.13	\$ —
Earned surplus since October 30, 1939.....	—	2,116,222.80

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Chicago, Illinois

Western Office: 3223 San Leandro Street, Oakland, California

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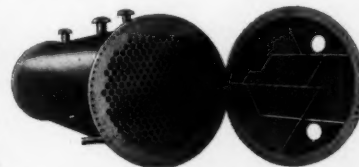
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HIDES AND SKINS

Packer hide market dull — Hides offered steady, buyers talking ½c lower—Trade limited to car ex-light natives steady—Skins quiet—South American market shade higher.

Chicago

PACKER HIDES.—The short holiday week was characterized by a general dullness in the packer hide market. The only reported trade so far has been the sale of 1,000 Nov.-Dec. extreme light native steers at steady price of 14½c.

This description is rather scarce, having been kept closely sold up and production light. Packers are sold up on most very light stock, such as River point light cows, and light and extreme light Texas steers. Holdings of other descriptions are limited for the most part to middle of Dec. forward, but these hides are offered at steady prices, while tanner buyers' ideas at the moment are ½c less. As a matter of fact, steady prices for the late Dec. hides would actually be equivalent to a slight fractional advance, seasonal quality considered.

Activity in the futures market has been moderate, futures currently showing advances of 5 to mostly 10 points over last Friday. The Dec. 1940 contract firmed up to close at 13.10, or 15 points over last Friday, when trading in that month expired at noon on Tuesday.

Native steers last sold at 13c for Dec. take-off; more offered. As mentioned above, one packer sold 1,000 Nov.-Dec. extreme light native steers this week at 14½c, steady with a similar quiet trade late last week.

Butt branded steers last sold at 13c, Colorados at 12½c, heavy Texas steers at 13c; hides available this basis. Last reported trade on light Texas steers was at 12½c, some weeks back; some odds and ends of small lots are reported to have moved since at 12c. Extreme light Texas steers are scarce, with last trading at 13c.

Dec. heavy native cows are offered at last paid price of 12½c. Packers are fairly closely sold up on River point light native cows at 13½c but northern points are offered at 13c, last trading price. Dec. branded cows are also offered at 12½c, last paid for Nov.-Dec.

Bulls are offered in a fair way, dating late Oct. forward, at last trading prices of 8½c for native and 7½c for branded bulls.

Withdrawals from Exchange warehouses during the first 23 days of Dec. totalled 48,566 hides, compared with 56,333 during same period in Nov. Warehouse stocks on Dec. 23rd were down to 372,725 hides.

OUTSIDE SMALL PACKER.—Several cars of outside small packer 48-lb. avge. all-weights of Dec. take-off sold

early this week basis 11½c, selected, for natives, brands ½c less, f.o.b. points east of here. Very light stock, around 42-43 lb. avge., is reported probably salable at 12½c, if offered. While demand is light, there is no apparent pressure on offerings; some killers inclined to await the turn of the year before offering.

PACIFIC COAST.—Sales of 8,000 Vernon packer hides were reported early this week in the Coast market at 11c, flat, for steers and cows, f.o.b. Los Angeles, steady with price paid earlier for Nov. take-off in a good way.

FOREIGN WET SALTED HIDES.—A slightly firmer South American market on light sales is attributable to seasonal improvement in quality as that market gets into the summer season. A pack of 4,000 Sansinena standard steers sold early in the week at 96 pesos, equal to about 14½c, c.i.f. New York, as against 95 pesos or 14½c last paid previously; later, 4,500 Smithfield steers were reported coming to the States also at 96 pesos or about 14½c. A pack of 2,500 Sansinena extremes, 12-18 kilos, 13½-15½ kilos avge., also sold early equal to 15c, or about ½c up.

LATER.—South American market active at ¾c advance; 16,000 standard steers sold equal to 14½c and 22,000 reject at 13½c, all going to United Kingdom except one pack standard steers going to States.

COUNTRY HIDES.—Very little trading has come to light this week in the country market. Offerings are not so liberal, as most holders seem inclined to wait until the first of the year; on the other hand, tanner bids appear somewhat limited. Untrimmed all-weights around 47 lb. avge. last sold at 10½c, flat, del'd Chgo.; some quote 10@10½c nom. at present but no offerings apparent in this range. Heavy steers and cows quoted 8¼@8½c flat, trimmed, with offerings at top figure unsold. Buff weights are quiet around 11@11½c nom., selected, for trimmed stock; some claim 11c would be top at present. Trimmed extremes quoted 12@12½c selected; buyers report picking up a few at 12c, and are inclined to talk ¼c less at present. Bulls last sold at 6c, trimmed. Glues quoted 7¼@8c. All-weight branded hides quoted around 8¼@9c flat.

CALFSKINS.—Packer calfskins are quotably unchanged in the absence of any action during the short holiday week. Last trading in Nov.-Dec. northern heavy calf 9½/15 lb. was at 27c, previous week. At the close of last week, one packer sold 6,000 to 8,000 skins out of Dec. production at 25½c for River point heavies and 22c for lights under 9½ lb., steady prices for these grades. Southern calf last sold at 20c. Milwaukee all-weights at 23c.

Chicago city calfskins last sold at 19c for the 8/10 lb. avge.; bids of 22c

were declined for 10/15 lb., asking 23c, which is thought to have been last trading price. While collectors are not pressing offerings, there appears to be little buying interest at the moment. Straight countries quoted 14@14½c flat. Bidding \$1.30 for Chgo. city light calf and deacons; collectors not pricing offerings at the moment, although \$1.40 was asked early in the week.

KIPSKINS.—Packer kipskins have been inactive during the past two weeks, but market is well sold up to end of Nov. and into Dec. at some points. Last trading was at 20c for northern natives and 18c for northern over-weights, with southern at a cent less. Branded kips quotable around 16c nom., with no recent trading.

Chicago city kipskins are quoted 18@18½c nom., with last actual trading at 18½c; buyers bidding 17c at the moment. Straight countries quoted around 13½c flat.

Packer Dec. regular slunks last sold at 85c, hairless at 55c.

HORSE HIDES.—Market called steady on horsehides, with a light scattered trade in line with quotations. Good city renderers, with manes and tails, quotable \$6.10@6.25, selected, f.o.b. nearby sections; ordinary trimmed renderers \$5.90@6.00, del'd Chgo.; mixed city and country lots around \$5.50@5.60, Chgo.

SHEEPSKINS.—Dry pelts have been quiet and market quoted 20@21c per lb., del'd Chgo., for full wools. There is a steady demand for whatever is available in the way of packer shearlings. One packer reports moving a few this week at \$1.65 for No. 1's, \$1.15 for No. 2's and 65c for No. 3's; some offerings held at 5c higher for the three grades. Pickled skins are of less desirable quality now, some lots reported to be running as much as 40 per cent black cockle; market quoted \$5.50@5.62½ per doz. on current class of offerings, with top asked and reported to have been paid in one instance. The market on packer Dec. wool pelts is quoted usually around \$2.45@2.50 per cwt. live weight basis, with the larger outside independent packers sold up; outside small packer pelts quoted \$2.20@2.30 per cwt. live weight basis, according to quality and section.

New York

PACKER HIDES.—The New York market has been quiet this week. Last trading, previous week, was at 13½c for Dec. native steers, 13c for butt brands and 12½c for Colorados. A good part of Dec. production of native steers has already moved but three packers are reported holding Dec. brands.

CALFSKINS.—No trading by collectors has come to light as yet this week, and very little has been done by packers except for some heavy calf. Collectors' 4-5's are quoted in a nominal way around \$1.25@1.35; 5-7's \$1.60@1.65; 7-9's around \$2.40; 9-12's around \$3.40@3.50. Packers moved a total of 8,000 of the 9-12's at \$3.90, a decline of 10c.

(See page 32 for closing markets.)

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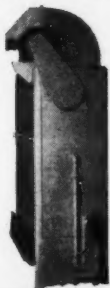
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Census Lists More Sausage Plants; Output Value Down

Manufacturers of sausage, prepared meats and other meat products, exclusive of plants in which slaughtering operations are carried on, reported slight decreases in employment, wages and value of output for 1939 as compared with 1937, according to preliminary figures based on returns of the Census of Manufactures for 1939, and released by the Bureau of the Census. Sausage kitchens operated by meat packers, but not located on the packing plant premises, are included in the survey.

Wage earners primarily engaged in manufacturing in this industry in 1939 numbered 11,443, a decrease of 1.2 per cent compared with 11,584 reported for 1937. Their wages, at \$13,473,199, were below the 1937 figure of \$13,878,583 by 2.9 per cent. These decreases may be partially explained by the fact that the present census, for the first time, will list separately those employees engaged in distribution and other non-manufacturing activities.

Value of product of the industry in 1939 amounted to \$208,048,345, a decrease of one-tenth of 1 per cent compared with \$208,188,348 reported in 1937. Number of establishments increased from 1,066 to 1,067 in the two-year period. Of the 1939 total, 262 of the establishments were owned or operated by meat packing companies, while 805 were not. Value of production for these two categories was \$76,042,686 and \$132,005,659, respectively.

NEW YORK HIDE FUTURES

Monday, Dec. 23.—Close: Dec. 13.00@13.02; Mar. 12.53@12.56; June 12.32; Sept. 12.22 n. Dec. (1941) 12.17 n; 56 lots; 2 to 5 higher.

Tuesday, Dec. 24.—Close: Dec. 13.10@13.15; Mar. 12.63@12.67; June 12.40@12.45; Sept. 12.30; Dec. (1941) 12.25; 204 lots; 8@10 higher.

Wednesday, Dec. 25.—Holiday. No market.

Thursday, Dec. 26.—Close: Mar. 12.60; June 12.37@12.38; Sept. 12.27 n; Dec. (1941) 12.17@12.18; 21 lots, 3@8 lower.

Friday, Dec. 27.—Close: Mar. 12.68@12.69; June 12.48; Sept. 12.38n; Dec. (1941) 12.28n; 206 lots; 8@11 lower.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended December 21, 1940, were 5,717,000 lbs.; previous week 4,926,000 lbs.; same week last year 6,105,000 lbs.; Jan. 1 to date, 240,899,000 lbs.; same period last year, 236,792,000 lbs.

Shipments of hides from Chicago for week ended December 21, 1940, were 5,638,000 lbs.; previous week 6,900,000 lbs.; same week last year 5,633,000 lbs.; Jan. 1 to date, 275,724,000 lbs.; same period last year, 259,405,000 lbs.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Hog products were less strong during the latter part of the week on liquidation of nearby lard and hedge selling of May lard.

Cottonseed Oil

Cotton oil eased from its high with lard on some hedging and scattered buying, partly for mills against crude sales. Leading refiners raised cash oil ¼c lb. Southeast and Valley crude sold at 5c lb.; Memphis crude sold at 5½c lb.; Texas, 4.85c; soy bean oil, 4½c, asking 4¾c; crude cotton oil Southeast and Valley was 4¾b@5c ax; Texas quoted 4¼@4½c lb.

Quotations on bleachable cottonseed oil at close of New York market Friday were: Jan. 5.90@6.10; Mar. 6.00@6.02; May 6.08@6.10ax; July 6.16 sales; 176 sales; closing steady.

Tallow

New York extra tallow, 4½@4¾c lb.

Stearine

Stearine was quoted 6c lb.

Friday's Lard Markets

New York, December 27, 1940.—Prices are for export. Lard, prime western, 5.15@5.25c; middle western, 5.05@5.15c; city, 4.75c, refined continent, 6¾c; South American, 6½c; Brazil kegs, 6¾c; shortening, 8c.

FISH OIL OUTPUT CLIMBS

Manufactures of fish oil and other marine-animal oils, cake and meal reported a moderate increase in production and considerable rise in employment and wages for 1939 as compared with 1937, according to preliminary figures based on returns of the Census of Manufactures for 1939 and released by the Bureau of the Census.

Wage earners primarily engaged in manufacturing in this industry during 1939 numbered 1,523, an advance of 25.8 per cent over 1937, while their wages, totaling \$1,307,934, exceeded by 33.6 per cent the 1937 figure of \$979,075. Value of products for the industry last year was \$13,622,312, or 17.5 per cent above the 1937 total. Number of establishments rose from 59 to 76 in the two-year period.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to December 21, 1940: To the United Kingdom, 28,542 quarters. A week ago, 144,220 quarters.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Dec. 27, 1940

	PACKER HIDES		Cor. week, 1939
	Week ended Dec. 27	Prev. week	
Hvy. nat. str.	@13	@13	@14½
Hvy. Tex.	@13	@13	@14½
Hvy. butt brnd'd str.	@13	@13	@14½
Hvy. Col.	@12½	@12½	@14½
Ex-light Tex.	@13	@13	@14½
Brnd'd cows	@12½	@12½	@14½
Hvy. nat. cows	@12½	@12½	@14½
Lt. nat. cows	@13½	13	14½
Nat. bulls	@8½	@8½	@11
Brnd'd bulls	@7½	@7½	@10
Calfskins	@22	@22	@26
Kips, nat.	@20	@20	@22
Kips, ov-wt.	@18	@18	@21
Kips, brnd'd	@16a	@16a	18½
Slunks, reg.	@55	@55	@1.20
Slunks, bris.	@55	@55	@65

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	11½@12½	12	@12½	13½@14½
Branded	11½@11½	11½	@12½	13½@14½
Nat. bulls	7 @7½	@7½	9½@10	
Brnd'd bulls	6½@7	@7	9 @9½	
Calfskins	19 @23	19	@23	22 @23b
Kips	18 @18½	18	@18½	19 @19½
Slunks, reg.	75 @80n	75	@80n	1.00@1.10n
Slunks, bris.	6½@50n	@50n		@50n

COUNTRY HIDES

Hvy. steers	8½@8½	@8½	10½@11
Hvy. cows	8½@8½	@8½	10½@11
Buffs	11 @11½	11	@11½
Extremes	12 @12½	@12½	@13
Bulls	@6	@6	@8
Calfskins	14 @14½	14	@14½
Kipskins	@13½	@13½	16½@17
Horsehides	5.50@6.25	5.50@6.25	4.60@5.25

SHEEPSKINS

Pkr. shearings	@1.05	1.05@1.70	1.35@1.40
Dry pelts	@21	20 @21	@17½

PACKER AND FOOD STOCKS

Price range of listed stocks based on the last sales recorded during the week ended December 24:

	—Week ended Dec. 24—		Dec. 18
	High	Low	Close
Amal. Leather	1½	1½	1½
Do. Pfd.	16
Amer. H. & L.	3½	3½	3½
Do. Pfd.	29½
Amer. Stores	10	10	10
Armour Ill.	4½	4½	4½
Do. Pfd.	48	47	48
Do. Del. Pfd.	110	110	109½
Beechnut Pack.	120½	120½	118½
Bohack, H. C.	1½
Do. Pfd.	11	11	11½
Childs Co. Oil	1½	1½	1½
Cudahy Pack.	13½	13½	13½
Do. Pfd.	73½	72½	72½
First Nat. Str.	39½	39½	39½
Gen. Foods	36½	36½	36
Do. Pfd.	112½	112½	112½
Glidden Co.	13½	12½	12½
Do. Pfd.	43½
Gobel Co.	1½	1½	1½
Gr. A. & P.	97	97	99½
Do. Pfd.	128½	128½	129½
Hormel, G. A.	33	33	31½
Hygrade Food	1½	1½	1½
Kroger G. & B.	28½	28½	27½
Libby McNeill	6½	6½	6½
Mecklenburg Co.	6½
M. & H. Pfd.	10½	10	10
Morrell & Co.	40½
Nat. Tea	4½	4½	4½
Proc. & Gamb.	55½	55½	55½
Do. Pfd.	118	118	118
Rath Pack.	53½	53	46½
Safeway Strs.	41½	41½	41½
Do. 5% Pfd.	111½	111½	111½
Stahl Meyer	21½
Swift & Co.	21½	21½	17½
Do. Intl.	17½	17½	8½
Trunz Pork	7½
U. S. Leather	3½	3½	3½
Do. A.	7½	7½	7½
Do. Fr. Pfd.	57
United Stk Yds.	1½	1½	1½
Do. Pfd.	6½
Wesson Oil	17½	16½	16½
Do. Pfd.	69	67	66½
Wilson & Co.	4½	4½	4½
Do. Pfd.	64½	64½	64

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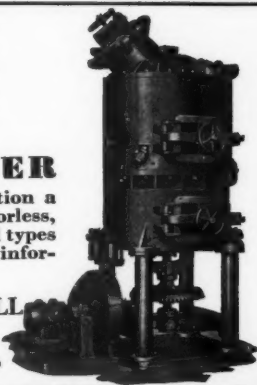
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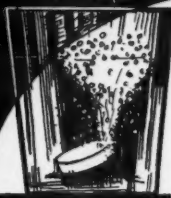
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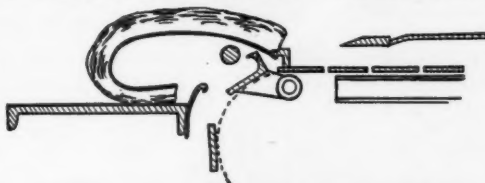
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LIVESTOCK MARKETS *Weekly Review*

Canada Looks to U. S. as Outlet for Surplus Pork

MONTREAL.—An "escalator" clause was written into Canada's new bacon agreement with Britain to provide for an increase in price to meet new developments which might make it impossible to export to Britain profitably at the present contract price, James Gardiner, Canadian Minister of Agriculture revealed recently.

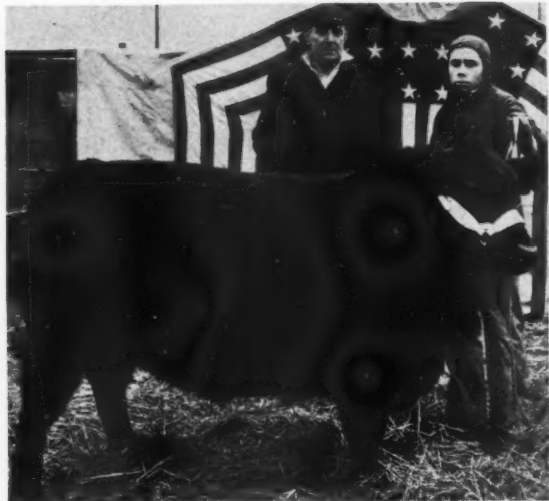
The minister also stated that present indications point to a profitable market in the United States for Canadian hog producers. While U. S. hog prices are still below the Canadian level they are said to be rising. The U. S. hog price will have to reach 8¼ to 8½ cents before it will be profitable to ship Canadian hogs to Chicago, but this movement is expected to take place before the winter is over. The duty on Canadian hogs is 1¼c a pound. The exchange situation helps to offset this.

Increased domestic consumption of pork in Canada may improve the return to farmers. The past year's domestic prices were below export levels and brought down the prices paid to farmers, but this year the trend should be the opposite. Prices have begun to move up since the drop which followed the announcement of a \$2.19 cut in the British contract.

More pork is also being eaten in Canada every week. The Bacon Board expected that it would have to arrange storage of from 4,500,000 to 5,000,000 lbs. of bacon per week from the weekly marketings which have been running as high as 160,000 hogs. Increased consumption has apparently taken care of this anticipated surplus because it has all disappeared. Mr. Gardiner did not foresee any important reduction in Canadian breeding stock as a result of present prices.

ST. LOUIS CALF SHOW WINNER

Grand champion calf of the annual calf club show at National Stock Yards, Ill., sponsored by the St. Louis Live Stock Exchange, was exhibited by Harold Tuttle, Douglas County, Ill. The 1,080-lb. Angus was purchased by Harry Sparks, order buyer, for the Krey Packing Co. at 55c a pound. The reserve champion, a shorthorn, was exhibited by Dale Tuttle, brother of the championship winner, and sold to the Sietoff Packing Co.



OCT. LIVESTOCK SUPPLIES

Supplies and weight of cattle, calves, hogs and sheep killed under federal inspection.

LIVESTOCK SLAUGHTERED

	Oct., 1940 nos.	Sept., 1940 nos.	Oct., 1939 nos.
Cattle	968,000	812,000	893,000
Calves	507,000	412,000	482,000
Cows and heifers ¹	504,000	387,000	466,000
Steers ¹	422,000	386,000	392,000
Hogs	4,483,000	3,168,000	3,545,000
Sheep and lambs	1,734,000	1,473,000	1,585,000

AVERAGE LIVE WEIGHT

	lbs.	lbs.	lbs.
Cattle	931	824	940
Calves	213	216	211
Hogs	225	232	227
Sheep and lambs	86	83	84

TOTAL DRESSED WEIGHT

	lbs.	lbs.	lbs.
Cattle	473,000,000	404,000,000	444,000,000
Calves	59,000,000	49,000,000	55,000,000
Hogs	747,000,000	540,000,000	601,000,000
Sheep and lambs	70,000,000	58,000,000	62,000,000

¹Also included in cattle slaughter.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended December 21:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Dec. 21.....	180,000	577,000	198,000
Previous week.....	193,000	672,000	242,000
1939	156,000	535,000	198,000
1938	158,000	379,000	324,000
1937	145,000	334,000	179,000

At 11 markets:	Hogs
Week ended Dec. 21.....	511,000
Previous week.....	589,000
1939	466,000
1938	340,000
1937	287,000
1936	264,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended Dec. 21.....	134,000	442,000	132,000
Previous week.....	135,000	507,000	167,000
1939	109,000	415,000	142,000
1938	105,000	298,000	161,000
1937	99,000	247,000	117,000
1936	101,000	235,000	122,000

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CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., Dec. 26, 1940.—At 16 concentration points and 10 packing plants in Iowa and Minnesota hog receipts were one-fourth smaller this week, compared with last, and prices were steady to 25c higher.

Hogs, good to choice:		
160-180 lb.	\$5.35@6.35
180-200 lb.	6.15@6.50
200-220 lb.	6.35@6.65
220-240 lb.	6.30@6.45
240-270 lb.	6.00@6.35
Sows:		
330 lbs. down.	\$5.65@6.15
330-400 lb.	5.45@6.00
400-500 lb.	5.20@5.75

Receipts of hogs at Corn Belt markets for week ended with December 26, 1940:

	This week.	Last week.
Friday, Dec. 20.	43,500	67,400
Saturday, Dec. 21.	47,000	42,700
Monday, Dec. 23.	57,700	56,000
Tuesday, Dec. 24.	44,000	21,800
Wednesday, Dec. 25.	Holiday	40,800
Thursday, Dec. 26.	38,900	43,800

NEW YORK LIVESTOCK

Livestock prices at New York, Tuesday, December 24, 1940, as reported by the U. S. Agricultural Marketing Service:

CATTLE:		
Steers, good to choice.	\$13.85@14.00
Steers, medium to good.	11.35@11.75
Cows, medium	6.25@7.00
Cows, cutter and common.	5.50@6.00
Bulls, good	7.00@7.75
Bulls, medium	6.25@7.00
CALVES:		
Vealers, choice	\$ @14.00
Vealers, common to good.	7.50@8.00
Calves, common to medium.	6.50@7.75

HOGS:		
Hogs, good and choice, 183-lb.	\$ @ 6.90

LAMBS:		
Lambs, choice, 80-lb.	\$10.25@10.35
Lambs, good to choice, 86-lb.	10.15@10.25

Receipts of salable livestock at Jersey City public market for the week ended with December 20:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	2,130	1,139	181	1,497
Total, with directs	7,386	9,038	28,610	35,746
Previous week:				
Salable receipts	2,068	1,852	164	634
Total with directs	6,927	10,932	26,731	36,572

*Including hogs at 41st street.

SOUTHEASTERN LIVESTOCK

Combined receipts of livestock, as reported by the Agricultural Marketing Service, at seven southern packing plants, for week ended Dec. 21:

	Cattle	Calves	Hogs
Week ended Dec. 21.	2,277	854	27,104
Previous week	2,517	708	35,840
Same period 1939.	2,050	1,060	20,400

Southeastern area slaughter hogs, bulk quotations, soft hog basis, Dec. 23:

Hogs, medium to choice:		
240 lbs. and over.	\$5.25@5.50
180-240 lbs.	5.50@5.75
150-180 lbs.	5.25@5.50
120-150 lbs.	4.75@5.00
Sows, medium and good:		
240 lbs. and over.	4.25@4.50
180-240 lbs.	4.50@4.75
150-180 lbs.	4.25@4.50

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, December 26, 1940, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS AND GILTS:					
Good-choice:					
120-140 lbs.	\$ 5.75 @ 6.50	\$ 5.60 @ 6.25	\$ 5.25 @ 5.90	\$ 6.00 @ 6.30
140-160 lbs.	6.35 @ 7.00	6.10 @ 6.75	5.85 @ 6.35	6.20 @ 6.55
160-180 lbs.	6.75 @ 7.15	6.60 @ 6.95	6.25 @ 6.80	6.50 @ 6.55
180-200 lbs.	6.85 @ 7.25	6.85 @ 7.00	6.50 @ 6.85	6.50 @ 6.55
200-220 lbs.	6.90 @ 7.25	6.80 @ 7.00	6.65 @ 6.85	6.50 @ 6.55
220-240 lbs.	6.90 @ 7.20	6.80 @ 6.95	6.65 @ 6.85	6.50 @ 6.55
240-270 lbs.	6.75 @ 7.10	6.80 @ 6.90	6.50 @ 6.85	6.45 @ 6.55
270-300 lbs.	6.65 @ 6.95	6.75 @ 6.90	6.50 @ 6.75	6.40 @ 6.50
300-330 lbs.	6.50 @ 6.80	6.60 @ 6.80	6.50 @ 6.65	6.35 @ 6.45
330-360 lbs.	6.40 @ 6.70	6.50 @ 6.65	6.50 @ 6.65	6.25 @ 6.35
Medium:					
160-220 lbs.	6.25 @ 6.65	6.25 @ 6.85	5.90 @ 6.50	6.25 @ 6.50
SOWS:					
Good and choice:					
270-300 lbs.	6.00 @ 6.15	6.05 @ 6.25	6.10 @ 6.25	5.85 @ 6.00
300-330 lbs.	5.90 @ 6.05	6.00 @ 6.15	6.10 @ 6.25	5.85 @ 6.00
330-360 lbs.	5.80 @ 6.00	5.95 @ 6.15	6.00 @ 6.15	5.75 @ 5.90
Good:					
360-400 lbs.	5.70 @ 5.90	5.80 @ 6.00	6.00 @ 6.15	5.90 @ 6.00
400-450 lbs.	5.60 @ 5.80	5.70 @ 5.95	6.00 @ 6.15	5.85 @ 6.00
450-500 lbs.	5.50 @ 5.70	5.60 @ 5.80	6.00 @ 6.10	5.85 @ 6.00
Medium:					
250-300 lbs.	4.85 @ 5.75	5.00 @ 5.75	5.50 @ 6.00	5.50 @ 5.85
PIGS (Slaughter):					
Med. & good, 90-120 lbs.	5.15 @ 5.85	5.10 @ 5.75
Slaughter Cattle, Vealers and Calves:					
STEERS, choice:					
750-900 lbs.	13.00 @ 14.25	12.25 @ 13.50	12.50 @ 13.75	12.25 @ 13.75
900-1100 lbs.	13.75 @ 15.00	12.75 @ 14.25	12.75 @ 14.25	12.25 @ 13.75
1100-1300 lbs.	13.75 @ 15.00	13.00 @ 14.00	13.00 @ 14.50	12.25 @ 14.00
1300-1500 lbs.	14.00 @ 15.00	13.00 @ 14.00	13.00 @ 14.50	12.25 @ 14.00
STEERS, good:					
750-900 lbs.	10.75 @ 13.00	10.00 @ 12.25	10.50 @ 12.50	10.25 @ 12.75
900-1100 lbs.	11.00 @ 13.75	10.25 @ 12.75	10.75 @ 13.00	10.25 @ 13.00
1100-1300 lbs.	11.25 @ 13.75	10.50 @ 13.00	10.75 @ 13.00	10.50 @ 13.00
1300-1500 lbs.	11.25 @ 14.00	10.50 @ 13.00	10.75 @ 13.00	10.50 @ 13.00
STEERS, medium:					
750-1100 lbs.	8.50 @ 11.00	8.25 @ 10.25	8.50 @ 11.00	8.50 @ 10.50
1100-1300 lbs.	8.50 @ 11.25	8.25 @ 10.50	8.75 @ 11.00	8.50 @ 10.50
STEERS, common:					
750-1100 lbs.	7.50 @ 8.50	7.00 @ 8.00	7.25 @ 8.75	7.00 @ 8.50
HEIFERS, HEIFERS AND MIXED:					
Choice, 500-750 lbs.					
Good, 500-700 lbs.	11.75 @ 13.00	11.50 @ 12.50	11.00 @ 12.50	10.75 @ 12.00
Good, 500-700 lbs.	9.75 @ 11.75	10.00 @ 11.50	10.00 @ 11.00	9.50 @ 11.00
HEIFERS:					
Choice, 750-900 lbs.					
Good, 750-900 lbs.	9.75 @ 11.75	10.00 @ 11.50	9.75 @ 10.75	9.50 @ 11.00
Medium, 500-900 lbs.	7.75 @ 9.75	7.50 @ 10.00	7.50 @ 9.75	7.25 @ 9.50
Common, 500-900 lbs.	6.25 @ 7.75	6.25 @ 7.50	6.00 @ 7.50	6.00 @ 7.25
COWS, all weights:					
Good					
Good	7.00 @ 8.00	6.50 @ 7.50	7.00 @ 7.50	7.00 @ 7.50
Medium	6.00 @ 7.00	5.50 @ 6.50	6.25 @ 7.00	6.00 @ 7.00
Cutter and common	4.75 @ 6.00	4.50 @ 5.50	5.00 @ 6.25	4.75 @ 5.75
Canner	4.00 @ 4.75	4.00 @ 4.50	4.25 @ 5.00	4.00 @ 4.75
BULLS (Ylgs. Excl.), all weights:					
Beef, good					
Beef, good	7.25 @ 7.75	6.75 @ 7.25	7.00 @ 7.50	6.85 @ 7.25
Sausage, good	7.25 @ 7.60	6.75 @ 7.25	6.90 @ 7.25	6.75 @ 7.00
Sausage, medium	6.75 @ 7.25	6.00 @ 6.75	6.50 @ 7.00	6.25 @ 6.75
Sausage, cutter and common	6.00 @ 6.75	5.25 @ 6.00	5.75 @ 6.50	5.25 @ 6.25
VEALERS, all weights:					
Good and choice					
Good and choice	10.50 @ 12.00	11.75 @ 13.00	9.00 @ 10.00	8.50 @ 11.50
Common and medium	7.00 @ 10.50	9.50 @ 11.75	6.50 @ 9.00	6.00 @ 8.50
Cull	6.00 @ 7.00	4.50 @ 9.50	5.00 @ 6.50	4.50 @ 6.50
CALVES, 400 lbs. down:					
Good and choice					
Good and choice	8.00 @ 9.00	7.50 @ 9.00	7.00 @ 8.50	7.25 @ 9.00
Common and medium	6.00 @ 8.00	6.00 @ 7.50	6.00 @ 7.00	5.50 @ 7.25
Cull	5.00 @ 6.00	4.25 @ 6.00	5.00 @ 6.00	4.50 @ 5.50

Slaughter Lambs and Sheep:

SPRING LAMBS:					
*Good and choice	9.75 @ 10.00	9.25 @ 9.75	9.35 @ 9.60	9.25 @ 9.50
*Medium and good	8.60 @ 9.60	8.25 @ 9.10	8.50 @ 9.25	8.00 @ 9.00
Common	7.00 @ 8.40	6.75 @ 8.00	7.00 @ 8.50	6.50 @ 7.75
YEARLING WETHERS (shorn):					
Good and choice					
Good and choice	8.25 @ 9.00	7.50 @ 8.25	7.25 @ 8.35	7.50 @ 8.25
Medium	7.50 @ 8.25	6.50 @ 7.50	6.25 @ 7.25	6.50 @ 7.50
EWES (shorn):					
Good and choice					
Good and choice	4.25 @ 5.00	3.25 @ 4.00	3.00 @ 4.35	3.75 @ 4.50
Common and medium	2.75 @ 4.25	2.00 @ 3.25	1.75 @ 3.00	2.50 @ 3.75

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. *Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Dec. 20:

	Cattle	Calves	Hogs	Sheep
Los Angeles	3,943	1,453	3,587	1,428
San Francisco	1,100	107	2,400	1,600
Portland	2,200	200	3,930	2,975

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first two days this week were 10,099 cattle, 1,307 calves, 20,835 hogs and 8,270 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 21, 1940, as reported to The National Provisioner:

CHICAGO

Armour and Company, 10,871 hogs; Swift & Company, 14,661 hogs; Wilson & Co., 12,106 hogs; Western Packing Co., Inc., 2,819 hogs; Agar Packing Co., 7,469 hogs; Shippers, 5,175 hogs; Others, 41,468 hogs.

Total: 36,524 cattle; 3,961 calves; 94,569 hogs; 29,229 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,565	412	3,601	4,628
Cudahy Pkg. Co.	1,765	385	1,819	3,193
Swift & Company	2,556	477	2,511	3,255
Wilson & Co.	1,791	376	2,001	2,812
Indep. Pkg. Co.	1,121	310	1,121	1,121
Kornblum Pkg. Co.	1,121	310	1,121	1,121
Others	3,892	311	2,839	2,212
Total	14,900	1,961	13,081	16,100

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,462	8,007	4,018	4,018
Cudahy Pkg. Co.	4,096	4,978	4,230	4,230
Swift & Company	4,573	4,838	3,361	3,361
Wilson & Co.	1,423	4,572	1,125	1,125
Others	10,604	10,604	10,604	10,604

Cattle and calves: Eagle Pkg. Co., 20; Greater Omaha Pkg. Co., 103; Geo. Hoffmann, 69; Lewis Pkg. Co., 538; Nebraska Beef Co., 411; Omaha Pkg. Co., 145; John Roth, 131; South Omaha, Pkg. Co., 489; Lincoln Pkg. Co., 215.

Total 17,695 cattle and calves, 33,089 hogs and 12,724 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,126	1,252	9,949	2,520
Swift & Company	3,449	2,590	10,403	2,261
Hunter Pkg. Co.	1,127	37	10,242	529
Hell Pkg. Co.	1,127	37	10,242	529
Krey Pkg. Co.	1,127	37	10,242	529
Laclede Pkg. Co.	1,127	37	10,242	529
Sieloff Pkg. Co.	1,127	37	10,242	529
Shippers	4,142	1,709	19,218	340
Others	3,512	209	4,552	667
Total	15,356	5,797	71,268	6,317

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,170	279	10,087	8,557
Armour and Company	2,337	367	8,704	3,721
Others	1,456	8	1,689	230
Total	5,963	654	20,480	12,508

Not including 8,367 hogs bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,045	71	11,017	3,468
Armour and Company	2,516	72	11,201	3,157
Swift & Company	2,361	69	6,463	1,347
Shippers	2,802	34	5,109	1,316
Others	324	72	59	2
Total	10,048	318	23,849	9,290

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,456	693	3,608	2,783
Wichita D. B. Co.	20
Dunn-Osterling	52	...	160	...
Fred W. Doherty	163	...	513	...
Snufflower Pkg. Co.	41	...	309	...
Pioneer Pkg. Co.	45
Keefe Pkg. Co.	23
Others	1,873	...	326	212
Total	3,713	693	4,916	2,993

Not including 891 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	831	109	5,180	3,707
Swift & Company	551	89	4,571	2,564
Cudahy Pkg. Co.	620	132	2,554	1,858
Others	1,421	187	1,805	5,929
Total	3,423	517	14,500	14,058

OKLAHOMA

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,004	829	2,836	744
Wilson & Co.	1,597	990	2,828	931
Others	247	12	1,245	13
Total	3,848	1,801	6,909	1,688

Not including 30 cattle and 10,235 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,052	1,528	10,959	2,860
Swift & Company	2,264	1,285	9,885	2,786
Blue Bonnet Pkg. Co.	297	69	1,523	...
City Pkg. Co.	111	7	395	...
Rosenthal Pkg. Co.	47	16	130	2
Total	4,771	2,896	16,992	5,648

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,226	2,699	31,186	5,853
Riffin Pkg. Co.	600	35
Swift & Company	4,212	4,637	37,085	8,396
United Pkg. Co.	1,806	263
Cudahy Pkg. Co.	808	1,459
Others	1,446	601
Total	11,158	9,694	68,871	14,249

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan Co.	1,292	380	25,489	1,524
Armour and Company	818	278	3,232	...
Hilgemeier Bros.	10	...	1,485	...
Stumpf Bros.	166	...
Stark & Wetzel	216	27	650	...
Wabnitz and Deters	38	83	389	20
Manse Hartman Co.	31	13
Shippers	2,575	2,111	27,852	8,904
Others	1,151	90	417	226
Total	6,151	2,982	59,680	10,674

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	21	...	289
E. Kahn's Sons Co.	510	188	12,434	646
Lohrey Packing Co.	2	...	380	...
H. H. Meyer Pkg. Co.	9	...	4,381	...
J. Schlachter	162	149	...	39
J. & F. Schroth P. Co.	15	...	5,177	...
J. P. Stegner Co.	472	162
Shippers	410	49	2,937	728
Others	1,570	731	776	267
Total	3,150	1,400	24,085	1,969

Not including 957 cattle, 56 calves, 9,799 hogs and 307 sheep bought direct.

RECAPITULATION

CATTLE

	Week Ended Dec. 21	Prev. week	Cor.
Chicago	36,524	34,019	29,882
Kansas City	14,900	14,805	11,337
Omaha	17,695	16,054	14,462
East St. Louis	15,356	14,462	11,107
St. Joseph	5,963	4,543	5,026
Sioux City	10,048	9,084	9,101
Oklahoma City	3,848	4,653	3,794
Wichita	3,713	2,324	4,864
Denver	3,423	3,432	3,118
St. Paul	11,158	12,971	10,793
Milwaukee	3,373	3,963	3,146
Indianapolis	6,151	7,357	4,955
Cincinnati	3,150	3,289	1,978
Ft. Worth	4,771	5,249	3,929
Total	139,773	137,115	117,492

HOGS

	Week Ended Dec. 21	Prev. week	Cor.
Chicago	94,569	93,403	80,090
Kansas City	13,081	15,088	9,948
Omaha	33,089	42,011	32,729
East St. Louis	71,268	65,379	53,734
St. Joseph	20,480	26,294	18,189
Sioux City	23,849	39,635	35,109
Oklahoma City	6,909	16,193	7,774
Wichita	4,916	4,787	6,582
Denver	14,500	15,332	7,151
St. Paul	68,871	75,068	65,620
Milwaukee	12,961	12,921	11,135
Indianapolis	24,085	26,131	16,672
Cincinnati	24,085	26,131	16,672
Ft. Worth	16,992	16,923	7,691
Total	465,250	515,605	388,135

SHEEP

	Week Ended Dec. 21	Prev. week	Cor.
Chicago	29,229	39,531	33,304
Kansas City	16,100	24,062	14,199
Omaha	12,724	15,933	14,224
East St. Louis	6,317	8,593	9,561
St. Joseph	12,508	9,472	12,375
Sioux City	9,290	13,919	11,545
Oklahoma City	1,589	3,167	2,615
Wichita	2,993	3,342	4,125
Denver	14,058	7,875	5,624
St. Paul	14,249	12,668	16,447
Milwaukee	1,479	1,928	1,029
Indianapolis	10,674	11,175	7,326
Cincinnati	1,400	1,179	1,237
Ft. Worth	5,648	4,455	3,714
Total	138,359	157,299	137,316

*Cattle and calves. †Not including directs.

URGES HOG EXPANSION

Recommendation to farmers to increase hog production and send more cattle to market in the months ahead was made by Secretary of Agriculture Claude Wickard, to meet an "expanding" domestic demand for meats, arising from defense spending. Secretary Wickard said that economic conditions make a pig crop of the size of last spring desirable, whereas the 1941 spring pig crop is expected to be about 14 per cent smaller than in 1940.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., Dec. 16	12,249	945	30,126	5,762
Tues., Dec. 17	9,539	1,109	41,194	3,978
Wed., Dec. 18	9,885	924	32,880	6,539
Thurs., Dec. 19	5,375	1,257	19,698	8,999
Fri., Dec. 20	1,233	449	15,254	6,183
Sat., Dec. 21	100	100	6,800	1,300

*Total this week... 38,381 4,935 145,862 32,761

Prev. week... 34,865 5,130 148,204 44,763

Year ago... 31,084 3,788 121,231 39,236

Two years ago... 29,208 5,539 104,353 40,964

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Dec. 16	2,914	62	1,511	1,991
Tues., Dec. 17	2,171	88	823	696
Wed., Dec. 18	3,239	166	876	589
Thurs., Dec. 19	1,508	98	327	2,413
Fri., Dec. 20	379	9	1,618	1,014
Sat., Dec. 21	100	200

Total this week... 10,371 423 5,155 6,903

Previous week... 10,806 553 4,149 9,808

Year ago... 10,025 171 17,092 8,319

Two years ago... 9,915 632 24,384 11,365

*Including 690 cattle, 1,033 calves, 50,821 hogs and 4,048 sheep direct to packers.

†All receipts include directs.

DECEMBER AND YEAR RECEIPTS

Receipts thus far this month and year to date with comparisons:

	December 1940	December 1939	Year 1940	Year 1939
Cattle	115,800	108,529	1,875,129	1,789,290
Calves	17,197	13,249	266,177	308,774
Hogs	443,374	417,888	5,231,382	4,133,879
Sheep	123,925	137,781	2,034,880	2,430,248

†All receipts include directs.

WEEKLY

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended December 21.

	CATTLE		
	Week ended Dec. 21	Prev. week	Cor. week, 1939
Chicago ¹	24,406	21,253	21,953
Kansas City ²	16,561	16,397	13,807
Omaha ³	17,185	14,327	13,554
East St. Louis	11,214	9,917	8,539
St. Joseph	5,869	4,654	5,513
Sioux City	7,777	6,843	7,351
Wichita ⁴	4,406	3,237	5,746
Fort Worth	7,067	8,215	8,929
Philadelphia	1,884	2,191	1,510
Indianapolis	1,318	1,941	1,516
New York & Jersey City	8,994	9,410	8,693
Oklahoma City ⁵	5,679	6,488	5,704
Cincinnati	3,339	3,309	1,978
Denver	3,457	3,252	3,694
St. Paul	8,904	9,858	8,709
Milwaukee	3,373	3,819	3,077
Total	132,033	125,614	115,187

*Cattle and calves. †Not including directs.

HOGS			
Chicago	182,499	187,358	156,009
Kansas City	60,587	75,684	60,641
Omaha	70,157	88,955	65,148
East St. Louis	114,047	113,998	96,054
St. Joseph	27,335	48,596	25,774
Sioux City	50,034	71,122	54,057
Wichita	5,807	5,276	9,400
Fort Worth	16,992	16,923	7,691
Philadelphia	19,803	20,213	20,379
Indianapolis	30,937	32,351	23,253
New York & Jersey City	61,642	58,807	65,499
Oklahoma City	17,144	16,193	8,684
Cincinnati	21,902	22,440	16,672
Denver	14,751	16,080	7,509
St. Paul	68,871	75,068	65,620
Milwaukee	12,961	12,921	11,135
Total	787,459	861,985	693,217

¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP			
Chicago ¹	21,365	28,175	27,141
Kansas City	16,100	24,062	14,199
Omaha	14,620	18,331	16,048
East St. Louis	5,977	8,010	8,798
St. Joseph	12,049	11,361	12,375
Sioux City	8,572	14,188	12,249
Wichita	2,905	3,842	4,125
Fort Worth	5,648	4,455	3,714
Philadelphia	2,940	3,220	2,973
Indianapolis	2,113	2,256	2,951
New York & Jersey City	50,211	55,691	65,499
Oklahoma City	1,688	3,167	2,615
Cincinnati	1,409	986	1,237
Denver	5,335	5,301	2,942
St. Paul	14,249	12,668	16,447
Milwaukee	1,476	1,298	1,020
Total	168,747	197,011	194,333

†Not including directs.

NOVEMBER LIVESTOCK PRICES

November livestock prices at Chicago, as reported by the U. S. Agricultural Marketing Service:

CATTLE AND CALVES			
	Nov., 1940	Oct., 1940	Nov., 1939
(Price per 100 lbs.)			
Beef steers—			
Choice and prime	\$13.59	\$13.11	\$10.24
Good	11.73	11.72	9.52
Medium	9.45	9.54	8.59
Common	7.49	7.08	7.30
All grades	12.06	11.87	9.63
Cows—			
Good	\$ 7.32	\$ 7.11	\$ 6.79
Low cutter and cutter	5.04	4.74	4.64
Venlers—			
Good and choice	10.52	10.93	9.91
HOGS			
Average price	\$ 6.16	\$ 6.35	\$ 6.04
All purchases	6.11	6.25	5.97
LAMBS AND SHEEP			
Slaughter lambs—			
Good and choice	\$ 9.49	\$ 9.34	\$ 9.25
Slaughter ewes—			
Common and medium	3.26	2.92	2.86

¹Average of cutter, common and canner.

A meal without Meat

is a meal incomplete.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

WESTERN DRESSED MEATS			
	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending December 21, 1940	6,404	2,588	2,512
Week previous	8,980	2,686	2,584
Same week year ago	9,861	2,073	2,498
COWS, carcass			
Week ending December 21, 1940	1,227	1,297	2,815
Week previous	1,082	1,315	2,911
Same week year ago	731	874	2,148
BULLS, carcass			
Week ending December 21, 1940	431	558	44
Week previous	519	828	33
Same week year ago	262	441	10
VEAL, carcass			
Week ending December 21, 1940	11,901	1,164	1,013
Week previous	12,469	1,427	925
Same week year ago	9,192	1,207	896
LAMB, carcass			
Week ending December 21, 1940	34,612	14,103	17,087
Week previous	45,523	17,310	20,018
Same week year ago	42,523	15,373	16,209
MUTTON, carcass			
Week ending December 21, 1940	1,090	366	1,182
Week previous	1,428	471	666
Same week year ago	1,582	183	1,157
PORK CUTS, lbs.			
Week ending December 21, 1940	2,065,092	483,068	543,841
Week previous	2,719,234	501,937	416,958
Same week year ago	2,740,264	498,360	477,383
BEEF CUTS, lbs.			
Week ending December 21, 1940	256,327		
Week previous	368,237		
Same week year ago	488,439		
LOCAL SLAUGHTERS			
CATTLE, head			
Week ending December 21, 1940	8,994	1,884	
Week previous	9,410	2,191	
Same week year ago	8,695	1,510	
CALVES, head			
Week ending December 21, 1940	11,955	2,766	
Week previous	14,253	3,159	
Same week year ago	13,305	2,376	
HOGS, head			
Week ending December 21, 1940	61,642	19,803	
Week previous	58,807	20,213	
Same week year ago	65,499	20,379	
SHEEP, head			
Week ending December 21, 1940	50,211	2,940	
Week previous	55,691	3,220	
Same week year ago	49,266	2,973	

Country dressed product at New York totaled, 3,111 veal, no hogs and 176 lambs. Previous week 3,093 veal, 475 hogs and 123 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter for the week ended December 20, dropped slightly to 1,128,565 head. This compared with a total of 1,203,690 head during the preceding week—the heaviest volume for the winter to date—and 995,873 head during corresponding week last year.

Number of animals processed in 27 centers for the week ended with December 20, with comparisons:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	8,994	11,846	53,192	49,945
Phila. & Balt.	3,003	1,108	36,325	1,997
Ohio-Indiana Group ²	7,776	2,984	81,012	6,441
Chicago ³	23,843	5,562	182,499	36,218
St. Louis Area ⁴	12,201	7,885	114,047	7,801
Kansas City	13,228	4,254	66,587	16,033
Southwest Group ⁵	14,131	6,013	71,919	15,993
Omaha	14,454	1,007	70,157	17,569
Sioux City	6,394	186	56,034	10,896
St. Paul-Wisc. Group ⁶	16,945	25,603	156,304	15,086
Interior Iowa & So. Minn. ⁷	13,208	6,095	240,489	38,437
Total	136,087	72,633	1,128,565	217,016
Total prev. week	158,926	82,037	1,203,690	274,736
Total last year	122,876	72,312	995,873	231,816

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the same tabulation slaughtered during the calendar year 1939 approximately 74% of the cattle, calves and hogs, and 82% of the sheep and lambs that were slaughtered under federal inspection that year.

CANADIAN LIVESTOCK PRICES

Average livestock price for November:

STEERS			
	Nov., 1940	Oct., 1940	Nov., 1939
Toronto	\$ 8.75	\$ 8.65	\$ 7.75
Montreal	8.75	8.50	7.85
Winnipeg	8.00	8.00	7.25
Calgary	7.25	7.50	7.00
Edmonton	7.50	7.50	6.50
Prince Albert	6.50	7.00	6.00
Moose Jaw	7.00	6.75	6.25
Saskatoon	7.00	7.50	7.00
Regina	6.50	6.50	7.00
Vancouver	7.75	8.00	7.25
VEAL CALVES			
Toronto	\$11.50	\$11.50	\$11.25
Montreal	11.50	11.50	11.00
Winnipeg	9.50	9.00	10.00
Calgary	8.00	8.00	7.50
Edmonton	8.50	8.50	8.00
Prince Albert	7.00	7.50	7.25
Moose Jaw	8.00	8.00	7.50
Saskatoon	8.00	8.00	9.00
Regina	8.00	8.00	9.00
Vancouver	9.00	9.00	7.50
HOG CARCASSES*			
Toronto	\$11.50	\$12.15	\$12.00
Montreal	11.50	12.20	12.30
Winnipeg	11.00	11.15	11.35
Calgary	10.70	10.95	10.85
Edmonton	10.65	10.75	10.60
Prince Albert	10.65	10.85	10.95
Moose Jaw	10.65	10.80	10.75
Saskatoon	10.65	10.85	10.70
Regina	10.85	10.85	10.75
Vancouver	11.50	11.85	11.50

*Official Canadian hog grades are now on carcass basis, quotations from BI Grade. Grade A, \$1.00 premium.

GOOD LAMBS			
Toronto	\$10.25	\$ 9.25	\$10.50
Montreal	10.00	9.00	10.00
Winnipeg	8.25	7.85	9.00
Calgary	8.75	8.50	9.00
Edmonton	8.50	9.00	8.25
Prince Albert	7.00	7.50	7.75
Moose Jaw	7.50	7.75	8.00
Saskatoon	8.00	7.15	8.00
Regina	7.50	7.15	8.00
Vancouver	9.25	9.00	9.50

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Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Position wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

Position Wanted

ALL AROUND Packing House man. 32 yrs. old. Married. 15 yrs. experience in packing house, 10 yrs. sausage making and killing. Can handle help and take full charge of plant or any dept. References. Moderate salary. Box W-117, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

COST ACCOUNTANT—MEAT PLANT. Simplified Departmental Costing Plan. Complete Detailed result and costs adaptable to present General Books. Box W-118, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

PACKING HOUSE EXECUTIVE, well known in the industry, is open for a proposition. Though still young, over 30 yrs. experience in all phases of the business. Practical knowledge of operating, live stock, sales and management. If you are looking for improved results and real management can convince you of ability to do the job. At present engaged, need 30 days to make change. Write Box W-119, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

WANTED—Controller for aggressive southern packing plant. Must know office management, costs, departmental system, and credits. Must fit in with owners and personnel and be able to take charge of this end of the business. Good opportunity for the right man. Address Box 110, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

SUPERINTENDENT WANTED by medium size progressive packing plant located in the Pittsburgh, Penna. Industrial District. Must have practical experience and know latest methods of killing, cutting, rendering, curing, smoking, and cost control. Give experience, age, references, and salary expected. Box W-114, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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Must sacrifice going sausage plant in Ohio. Priced very reasonable for immediate sale. Will sell entire plant or single units. Machinery, equipment, etc., all in good condition. Write Box W-104, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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FOR SALE: GOOD, going sausage and provision business in southern California. Selling on account of illness. Box W-94, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

NOTICE

Forced Sale Bargain

Entire Meat Plant & Equipment of SKIPWORTH PACKING COMPANY (formerly Springfield Abattoir), Springfield, Ohio, must be sold at either public or private sale, by reason of Company's Bankruptcy.

This Plant is well known throughout Ohio; has made, in the past two comfortable fortunes for its former owners, and is now in bankruptcy largely because of lack of working capital and other adverse conditions. It is ready to be operated as a going concern. Part of the Bankruptcy Court's appraisalment is:

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Machinery & Equipment.....	5,415.00
Abattoir Equipment	5,242.00
Autos & Trucks.....	2,910.00
Office Equipment	770.00

Interested parties may communicate with Fred J. Lobeck, Trustee in Bankruptcy or P. G. Smeltzer, Agent, 120 West North St., Springfield, Ohio. Telephone 5587.

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Is a piece of extra machinery or equipment taking up valuable space in your plant? If so, an advertisement placed in this space will bring you results quickly and economically. For information write THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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 - 1—Enterprise No. 186 Grinder, belt drive.
 - 1—Sander Meat Grinder, 8" plate, pulley drive.
 - 10—Dopp and Aluminum Kettles.
 - 2—Ball & Jewell No. 2 Rendering Grinders, m.d.
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 - 5—Ice Breakers and Crushers.
 - 2—Brecht 200-lb. Stuffers, without tubes.
 - 5—Mixers and Filter Presses.
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One (1) Joseph L. Sweigard Steam Air Compressor 10x10x14. Two (2) Vilter Steam Refrigerating Compressors, 18x26. One (1) York Refrigerating Compressor with 35 H.P. 25 cycle Motor. All items are in excellent condition, and can be inspected in the plant in which they were used. JOSEPH SMITH, 3619 Benning Road, N. E. Washington, D. C.

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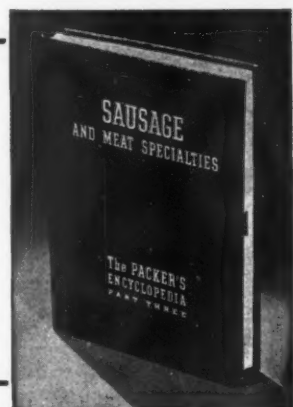
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THE NATIONAL PROVISIONER

407 SOUTH DEARBORN STREET • CHICAGO, ILLINOIS

Economical Coal Buying

(Continued from page 9.)

plant, interrupt service or require considerable additional boiler room labor, may be expensive at any price.

The only satisfactory method of determining whether or not a coal is suitable for a particular boiler is to try it out in the plant. This does not mean that one must buy samples from every mine in the neighborhood. The choice may be narrowed down by preliminary study, but the final and important test is the one in which the coal is used under service conditions.

Coal Must Fit Boiler

Every boiler has distinctive characteristics. One boiler may have a natural draft stoker, comparatively short arch and large furnace volume, these features making it particularly adaptable for burning high volatile coals. A forced draft, chain grate or underfeed stoker, which may do better on an altogether different type of coal, may be installed in another plant.

In some cases boilers or furnaces can be altered to adapt them to use of a low-priced coal. Such a situation is not usual, however, and the common problem is to find the one coal of a group which will be best suited to existing furnace conditions.

Before making a burning test, a preliminary study of the chemical and physical characteristics of the various coals

will serve to narrow down the field for the final selection. It can be determined, for example, that certain coals may be objectionable due to a high moisture content. Other coals may be too high in ash. A low ash coal is generally desired, but a high ash content may be tolerated or even preferred with chain grate stokers.

Volatile matter in the coal must be considered in relation to furnace volume and type of burning equipment. Fusion point of ash is important. Low fusion ashes form objectionable clinkers which stop up air passages, cause holes in the fuel bed (with resulting excess air) and may even damage side and bridge walls.

Heat content of the coal should receive its share of attention, but this quality should not be overemphasized. The amount of heat in the coal is not of so great importance as the heat finally absorbed by the water and steam and made available for plant use. Common analyses furnished for coal studies are the proximate and ultimate. The proximate shows the percentages by weight of volatile matter, fixed carbon, ash and moisture. The ultimate analysis shows the percentages by weight of the chemical constituents, carbon, hydrogen, oxygen, nitrogen, sulphur and ash.

Physical characteristics and preparation of the coal at the mine should be studied. Some coals, if prepared by ordinary methods, would be inferior; the same coals, sized and washed to remove dirt and impurities, may be suit-

able for certain burning conditions.

Percentage of fines is an important consideration when buying coal for chain grate equipment; however, in buying for pulverized fuel burners this quality loses much of its importance. Even as small an item as the method of loading cars can make a difference to the coal user, inasmuch as it affects the distribution of fines through the load.

Cost of Steam

The final and deciding factor in coal selection is the coal cost. This does not mean the cost at the boiler room, but the cost of producing 1,000 lbs. of steam. The coal cost at the mine, and the freight rate to the plant, are important cost factors, but burning characteristics in relation to the boiler plant play an equally important role.

Freight charges are such a large part of coal costs that one plant manager turned his coal purchasing over to the traffic manager, remarking that there were no B.t.u.'s in freight bills, although they seemed to be the major part of coal costs. Another buyer, who boasted he was paying 15c per ton for coal at the mine, was surprised to learn that another plant in the city was paying several times that mine price, but was obtaining coal at a lower delivered cost, due to a more favorable freight rate. The purchasing agent should make a study of the fields close at hand to see if he can find one which will provide suitable coal. Distance should be meas-



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ured in terms of freight rates rather than miles.

The successful coal buyer works closely with the operating engineer. The latter can tell from his weekly records and periodic tests just how the fuel is performing and how much the fuel costs per 1,000 lbs. of steam generated. The engineer is the man who lives with the coal; only with his help can other plant officials make a satisfactory analysis of the results of purchases.

The traffic department should also be consulted for advice as to any changes in freight rates on coal, and as to the best routings to avoid delay. Finally, the officer responsible for coal purchases should study coal and its use so that salesmen will not be able to confuse him with technical terms.

Exact Vitamin Knowledge

(Continued from page 11.)

As the chemist identified the vitamins and determined their chemical structure he gave them specific chemical names. This is preferable to a classification based on a few properties, such as solubility in fat and fat solvents or in water, and is also preferable to names based on physiological action. The term "anti-scurvy vitamin" is specific and exact, since there appears to be but one substance having such action. However, the designation "vita-

min G" is not specific as several chemical individuals are included, and the method for assaying it really determines certain growth-promoting substances and not the pellagra-preventing fraction. Again, many workers, especially the physiologist and clinician, prefer not to use a vitamin name which calls attention to disease and invites ill-advised attempts at self-cure.

The Quantitative Era

For all of these reasons, chemical names are now replacing other types of names for vitamins. Chemical methods of assay, or quantitative determination of the vitamins, are beginning to replace or supplement biological methods. These latter methods controlled feeding of vitamins to experimental animals. Although a knowledge of vitamins would have been impossible without them, they are not always exact since animals sometimes make similar responses to more than one treatment. When chemical methods are fully worked out they may be specific for the substance being determined.

Old designations for relative quantities of vitamins in a food—such as "fair," "good," or "excellent"—are being replaced by exact measures such as milligrams or micrograms. It is now possible to state for certain foods that a given quantity contains so many milligrams of a vitamin.

While much progress is being made in this direction, more must still be

made. Nine vitamins have been synthesized and chemical names have been given to most of them. Several are available in great enough quantity to speed up the acquisition of more knowledge, as well as to expedite cures of human cases which heretofore have not yielded to treatment. Tables of vitamin content of foods are available which carry much quantitative data, but these tables also exhibit many vacant spots. The confusion existing in the case of some of the vitamins has not been cleared up, and there may well be other vitamins than those which are now known to science.

Evidently, more work remains to be done. In the meantime it will be advantageous to state more fully just what these new names for vitamins are, how the vitamins affect man and other animals, and what foods contain them. The meat packer will be interested in the part meat plays in the new situation.

SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during November, 1940, in the states of Alabama, Florida and Georgia, with comparisons:

	Nov., 1940	Nov., 1939	11 mos., 1940	11 mos., 1939
Cattle ...	46,233	42,260	388,108	308,170
Calves ...	24,629	17,948	164,292	148,931
Hogs	154,125	145,390	1,165,912	1,095,390
Sheep	225	320	6,941	6,443

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4. Speedy
5. Simple to operate
6. Perfectly designed and constructed
7. Absolutely safe
8. Improves saleability of product
9. Increases profits

THE ANCO BACON PRESS HAS THESE PROVEN QUALITIES

THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD., CHICAGO, ILLINOIS

117 Liberty St., New York, N. Y.

Good Cold Meats Can Be Even Better

MADE WITH

Superclear

(A gelatin of the highest strength)

Jellied Tongue Pan Souse
and all the others are even better
to look at — to eat — to sell — when crys-
tally transparent *Superclear* adds
sparkle to their appearance and builds
up their sales appeal. People have
learned, also, that good gelatin is in
itself a food high in nutritive value
and there's no more palatable way to
get it than in good jellied meats.

Superclear is high in test as well as
quality. It's economical to use.

(Example: For jellied tongue, the gel-
atin cost is only 3.7c per pound, when
used at the ratio of 1 part of *Superclear*
to 14 parts of water.)

We will send formulas for any jellied
meats with a trial shipment.

Superclear

(A superior jellied meat gelatin)

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